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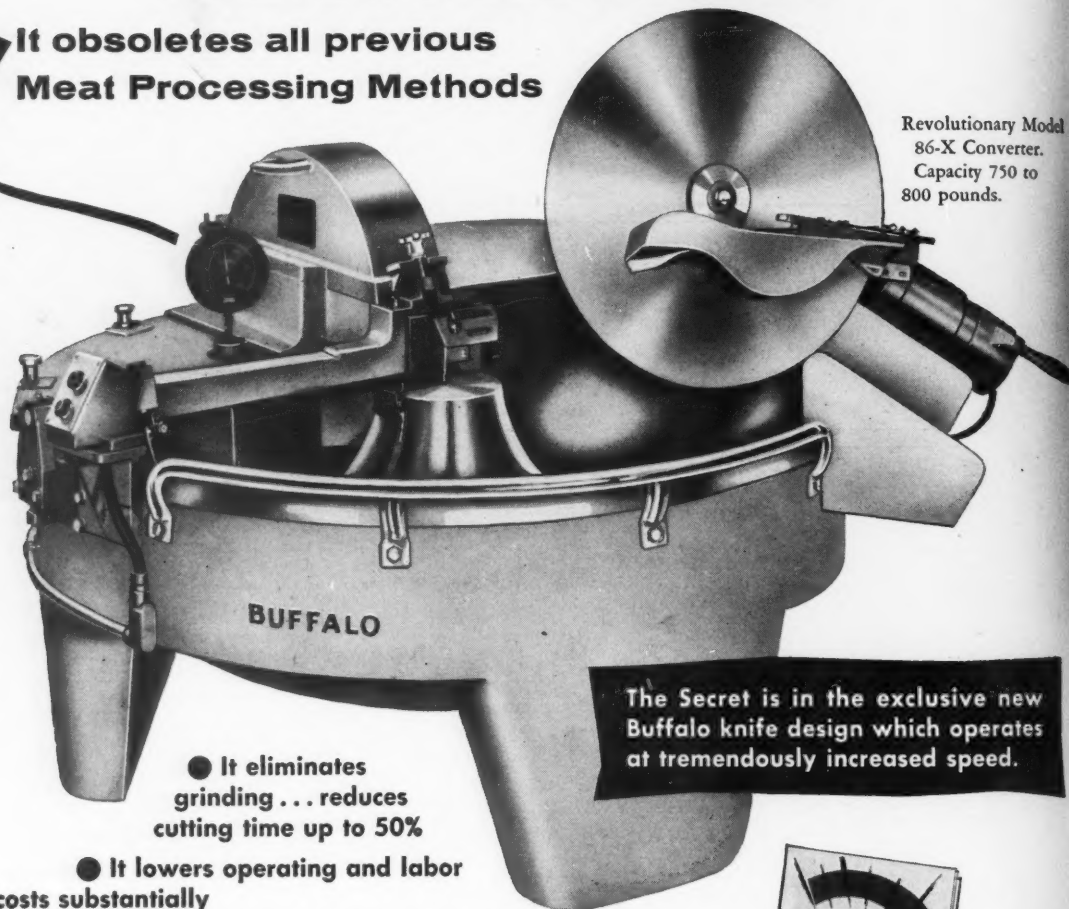
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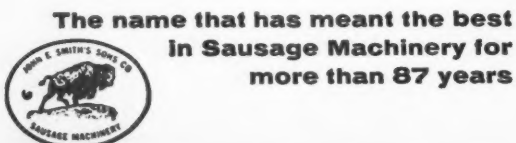
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THE NATIONAL



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VOLUME 137 DECEMBER 28, 1957 NUMBER 26

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EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
GREGORY PIETRASZEK, Technical Editor
BETTY STEVENS, Associate Editor
GUST HILL, Market Editor

ADVERTISING DEPARTMENT

15 W. Huron St., Chicago 10, Ill.
Telephone: WHitehall 4-3380

ROBERT J. CLARK, Advertising Manager
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News and Views

THE NATIONAL

PROVISIONER

Vol. 137 No. 26

DECEMBER 28, 1957

Thinner and Thinner

We believe that the consuming public should be warned that the purple "shield of approval" guarding the wholesomeness of much of its meat may become a brittle shell unless Congress appropriates enough money each year to pay for an adequate job of meat inspection.

We believe, likewise, that livestock producers should be told that the unquestioning attitude with which their products are accepted by consumers may some day be shadowed with doubt unless the inspection service is supported in accordance with its needs.

For several years now the U.S. Department of Agriculture has been spreading the butter of appropriations thinner and thinner over a growing slice of meat inspection needs. Packers have been supplying a great share of the spread for the edge areas from their own inadequate margins.

The USDA recently reported that the total meat inspection force of 3,363 on July 1, 1957 (even then inadequate) will be reduced by attrition by about 250 persons during the current fiscal year.

It is estimated that by June 30, 1958, there will be about 1,300 plants under inspection, as compared with 1,067 on June 30, 1954—an increase of more than 20 per cent. It is estimated that the number of cities and towns in which inspected plants are located will have increased by about 30 per cent during this same period. *There has been an increase of less than 5 per cent in appropriations available to employ inspectors.*

No applicant is refused inspection due to insufficient inspectors; it is USDA policy to reassign the available inspection force to provide the most effective meat inspection program practicable at all qualified plants that request the service.

No matter how heroically and conscientiously the USDA may ration meat inspection, we believe that the interests of consumers, producers and meat processors are now being injured, and will be injured more, unless Congress appropriates enough money to do the inspection job right.

Pennsylvania's Secretary of agriculture, Dr. William L. Henning, will be among the speakers at the regional meeting of NIMPA's Central division on Friday and Saturday, January 10-11, at the Netherland Hilton Hotel, Cincinnati. He will discuss state meat inspection laws at the Friday afternoon session. The meeting will open Friday morning with an address of welcome by regional vice president Alan J. Braun, Braun Brothers Packing Co., Troy, O., and reports by Edwin H. Pewett, NIMPA general counsel, John A. Killick, executive secretary, and Chris E. Finkbeiner, president. Cletus Elsen, The E. Kahn's Sons Co., Cincinnati, president of the NIMPA Accounting Conference, and John W. Carney, Weiland Packing Co., Phoenixville, Pa., chairman pro tem of the Conference's eastern division, will discuss accomplishments of the Conference and give a preliminary report on the recently-concluded frankfurter survey. Gerald (Bud) Pearson, Spencer Packing Co., Spencer, Ia., will speak on the outlook for hides and will show colored slides of the hide defleshing operation at the Spencer plant.

Election of a vice president and three directors, to take office at the NIMPA annual meeting in April, will be the first event of the Friday afternoon session. In addition to Dr. Henning, speakers at that session will be James A. Gilker, attorney and labor consultant, who will discuss labor relations, and C. E. Fessel and Fred Siegfriedt of Fessel/Siegfriedt, Inc., Louisville, who will give more information on the outdoor advertising and point-of-purchase material available to NIMPA members. Fred Sharpe, NIMPA's director of sales training, will conduct a sales clinic on Saturday morning. At the same time, the central division of the NIMPA Accounting Conference will hold its second meeting, open to all accountants and management officials, whether or not they have joined the organization. John W. Carney will discuss "Solving the Problems of Product and Labor Transfers Necessary for Product Cost Determination and Departmental Profit or Loss Accounting." Also scheduled for the Netherland Hilton on Thursday, January 9, is a meeting of the NIMPA board of directors.

Net Earnings of Hygrade Food Products Corp., Detroit, declined to \$1,357,688 in the 52-week fiscal year ended November 2, compared with \$2,429,349 in the previous 53-week year. Hugo Slotkin, president and chairman, disclosed in the annual report to shareholders. Like all the major packing companies that have reported on their 1957 years, Hygrade found its earnings cut by the shortage of hogs and consequent higher prices, increased prices paid for cattle and higher wage rates and other benefits granted to employees.

Sales amounted to \$380,877,215, an increase of slightly more than 5 per cent over 1956 sales of \$361,996,708, due to higher meat prices prevailing throughout the year, Slotkin said. Tonnage sold in 1957 was slightly less than in the previous year. The 1957 profit amounted to .36c per sales dollar, as against .67c in fiscal 1956. It equaled \$2.37 per common share, compared to \$4.43 per share in 1956.

"The current financial position, reflecting net current assets of \$12,367,150, remains strong despite substantial investment in capital improvements during the year," the Hygrade president declared. A major improvement program to start in 1958 is the modernization of the company's plant in Richmond, Va., which will be spread over three to five years.

The New Meat inspection program that went into effect December 16 in the state of New York will assure "a safe, wholesome meat supply and eliminate economic barriers to the free flow of meat in commerce within the state," according to Herman E. Hilleboe, state health commissioner. He said that more than 98 per cent of the meat in the state will be inspected under the federal or state programs.



Knife Safety is Another Effective Program at Rath's

THE key to the reduction of knife injuries lies in wearing protective clothing and the practice of correct handling habits, says George Hawk, vice president of production at The Rath Packing Co., Waterloo. It has been established statistically that failure to wear a piece of protective equipment for a task requiring such protection increases the chances of knife injury six-fold. Improper work habits also increase the probability of injury. Rath's accident prevention program stresses these two positive elements: the wearing of protective clothing and sound work habits.

Each of the plant's departmental supervisors has a list of protective clothing required for the various jobs done under his direction. It is the supervisor's responsibility to see that the employees in his department wear the designated protective clothing and develop the correct work habits. The department's safety record is reviewed along with other performance facts when promotions, merit increases, etc., are considered for the supervisor, declares Hawk. Safety is as much a part of his performance as yield control, spoilage elimination, etc., he says. Since some 35 per cent of the employees use knives, which when improperly handled may contribute to accidents, Rath's safety department has worked hard on a knife program.

This is a two-point program built around the wearing of equipment and training to develop correct work habits.

The safety department has formulated four cardinal knife-using rules and the enforcement of these is the supervisor's responsibility. The rules have been made known to the employees through various communication media and on-the-job-training.

The first of these rules calls for the use of proper protective equipment. The accompanying photos taken in Rath's pork cutting and dressing departments illustrate some of these key points. Every employee must wear the proper mesh glove for his job. Failure to do so exposes the holding hand to needless danger. The hog headers must wear arm guards and the boners protective arm guards and aprons. All rubber boots or shoes sold in the plant's commissary have safety toes.

The work stations are equipped with Grip-Strut safety flooring that reduces the danger of slipping.

The second rule involves the use of safe tools. Knives must be equipped with guards and employees are warned against filing or grinding the guards. They are told that removal of the knife guard increases six-fold the chance of being stubbed by the sliding of the hand past the handle onto the cutting edge of the blade when it strikes some solid object such as a bone or cutting board. In a similar situation a guard will restrain the forward movement of the hand or cause it to open and drop the knife.

All knives are equipped with ring guards which pro-

TOP: Work area is free of knives and steels. All pork cut butchers wear proper mesh gloves. The steel is anchored to the butcher's belt. CENTER: The head butcher wears protective gloves and arm guard and works on a steel safety grating. BOTTOM: Butchers at head working table wear mesh gloves and arm guards to prevent accidents. Foot gear worn in the Iowa packinghouse has safety toes.

TOP: Foremen Paul West and Lee Gienger with typical knives used in cut and trim departments. These include a 7-in. ham knife with aluminum guard and ring guard; a 7-in. trimming knife with metal side and ring guards, and three knives used in boning blades and lean. The large aluminum pouch is carried by employees who sharpen knives for other female butchers. CENTER: Two workers are wearing pouches. BOTTOM: Sam Montjoy, commissary stock clerk, explains construction of metal pouch used by employees of Rath Packing Co.

vide additional protection against stabbing or the inadvertent grasping of the cutting edge of the blade.

The third point deals with the proper pouching of the knife. All knives, except those in actual use, must be kept in a pouch. The pouch, in turn, must be worn at the side in an easy-to-reach position. Covering the pouch with an apron, or hanging it over a hook or pipe, increase the chances of sustaining a knife injury, according to Howard Rebholz, safety director.

The pouch should be of a type which imposes sufficient tension on the blade to hold it firmly in position. A loosely scabbarded knife may fall unnoticed as the employee goes to and from his department and thus cause an injury to a second person who might step on it.

Pouching knives eliminates the accidents which are certain to follow if supervision permits these tools to be placed on work benches or homemade wall racks, declares Rebholz.

The plant uses an aluminum pouch manufactured by Phil Roberge Mfg. Co. This pouch, which can be disassembled easily for cleaning, has a wing-nut arrangement that permits adjustment of the pouch opening to obtain the proper tension on the knife blade. The pouch has the following parts: A lipped base; a cover that fits into this lip; a spring that fits between the two parts; a screw-holding backplate that fits into the matched openings in the base and cover, and a wing-nut that provides the proper tension on the spring as it is screwed down against the cover. The tension needed to hold a short-bladed knife, such as that used by the boners, will be greater than that needed for a long-bladed knife.

The steels also are suspended by a ring chain from a carrying belt and are worn in position so that they are easy to reach. Each butcher's steel must be on his person. Loose steels, just as loose knives, contribute to accidents, notes Rebholz.

The fourth point covers the development of proper work habits. Guards, protective equipment and pouches are of little help unless they are used. Carrying a knife properly in a pouch is a habit that can be developed.

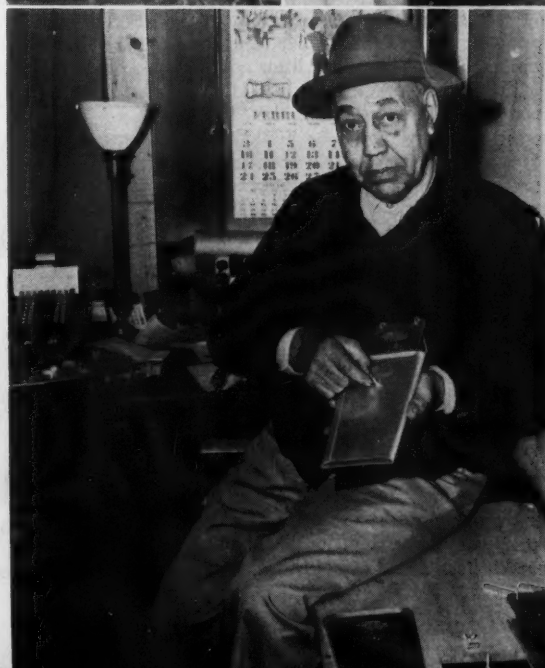
Picking up a piece of meat with a knife is one of the leading causes of injury and should never be allowed, he comments, since there is much danger of stabbing.

Protective clothing should be worn when sharpening knives. There is just as great a risk of cutting the holding hand in steeling as there is when trimming meat.

Since departmental supervisors are responsible for safe knife use, the firm has developed a rating sheet which differs somewhat from department to department. Top production supervisors, such as the division superintendents or the safety department staff, rate the performances in specific departments.

While the form provides for rating the operators with respect to the basic requirements of use of protective equipment, use of safe tools and the practice of knife safety habits, it also pinpoints practices peculiar to a specific department. For example, the rating form for the curing department calls for pouching the knife when scraping hair roots rather than holding it in the same hand as the scraper. The knife must be held with the point downward toward the table while reaching for and positioning a belly with the other hand.

The form evaluates performance as "good," "medium" or "poor" for each of the three categories. Any rating below "good" is explained for corrective guidance.



HOGS

Larger, But Not Burdensome, Supply in '58

NO SUDDEN surge of hogs and pork is likely to help packers adjust the relationship between live costs and meat values during 1958; this fact became evident with the release of the USDA December pig crop report which showed that the fall crop totaled 37,094,000 head, or only 2 per cent above the fall crop of 1956 and 7 per cent above the 1946-55 average.

However, there is a strong probability that 1958 hog slaughter and pork production will be somewhat greater than in 1957—particularly if farmers carry out their intentions to farrow 6 per cent more sows next spring than they did in the like period of 1957.

The USDA crop reporting board estimates that the 1957 pig crop totaled 89,700,000 head, only slightly larger than the 1956 crop of 89,600,000 head. The spring pig crop at 52,600,000 head was down 1 per cent, but the fall crop of 37,100,000 head was 2 per cent larger than last year. This increase in the fall crop resulted from a 1 per cent increase in the number of sows farrowed and a corresponding increase in the pigs saved per litter. The number of pigs saved per litter at 7.06 was the highest on record for the fall crop.

For the 1958 spring pig crop, reports on breeding intentions indicate a total of 7,801,000 sows to farrow, 6 per cent above the number farrowing last spring. If the intentions for spring farrowings materialize, and the number of pigs saved per litter equals the 10-year average with an allowance for upward trend, the 1958 spring pig crop would be 56,000,000 head. A crop of this size would be 6 per cent above last spring.

FALL CROP AND DISTRIBUTION: The number of pigs saved in the 1957 fall season (June through November) is estimated at 37,094,000 head. This is 708,000 head, or 2 per cent, larger than the 1956 fall crop and 7 per cent above the 1946-55 average. Fall pig numbers were above last year in all regions except the North Atlantic, South Atlantic and South Central states. The North Atlantic states were down 9 per cent and the South Central states down 5 per cent; while the South Atlantic states were only slightly less than a year earlier. The East North Central

states were up 3 per cent; West North Central, 4 per cent, and the Western states, 5 per cent.

The number of sows farrowing in the fall of 1957 is estimated at 5,255,000 head, 1 per cent more than in the fall of 1956 and only slightly more than the 10-year average. The percentage increase in 1957 fall farrowings from 1956 was 1 per cent less than indicated by farmers' reports last June 1.

The 7.06 pigs saved per litter compares with 7.00 in 1956 which was the previous high for the fall crop. This continues the upward trend in litter size which has resulted from the specialization of hog production and improved management practices. Weather conditions were generally favorable for farrowings during the fall months.

Compared with a year earlier, the monthly distribution of farrowings in the 1957 fall season shows a larger percentage of litters in June and July and smaller percentages in August, September, October and November.

The 1957 spring pig crop is estimated at 52,591,000 pigs, or 1 per cent below 1956. Sows farrowed in the 1957 spring season totaled 7,385,000, 4 per cent less than a year earlier. The number of pigs per litter, at 7.12, was the highest of record for the spring crop, and compares with 6.94 in 1956.

The combined spring and fall pig crops for 1957 are estimated at 89,685,000 head. This is 113,000 head larger than the 1956 crop and is 1

per cent larger than the 10-year average of annual crops.

1958 SPRING INTENTIONS: Farmers' reports on breeding intentions indicated 7,801,000 sows will farrow in the spring of 1958 (December, 1957 through May, 1958). This would be an increase of 6 per cent over last spring, but 6 per cent below average. Compared with 1957, the North Atlantic states show a decrease of 7 per cent, while all other regions show increases as follows: North Central, up 6 per cent; South Atlantic, 8 per cent; South Central, 2 per cent, and West, 7 per cent.

If the intentions for spring farrowings materialize, and the number of pigs saved per litter equals the average, with an allowance for upward trend, the 1958 spring pig crop would be 6 per cent greater than in 1957 and 3 per cent in excess of the average for 1946-1955.

The intended number of sows for 1958 spring farrowing for 10 of the Corn Belt states is 6 per cent more than a year earlier. The states are Ohio, Indiana, Illinois, Wisconsin, Minnesota, Iowa, Missouri, South Dakota, Nebraska, and Kansas. These states accounted for 74 per cent of the 1957 U. S. pig crop.

Present intentions indicate that increases in farrowings will take place in both the winter quarter of December through February and the spring quarter of March through May. Sows expected to farrow during December, January and February at 1,761,000

[Continued on page 23]



RESEARCH PROGRAM sponsored by National Live Stock and Meat Board, Chicago, is discussed by Carl F. Neumann, general manager, at Board's semi-annual meeting in St. Louis. Current grants support cardio-vascular, fat metabolism, human nutrition and meat studies.



POTTING, THEN PETTING, is the sequence followed in handling unruly animals as the result of a new technique developed at the University of Georgia. In photo at left, Dr. Frank Hayes is taking aim at an "ornery critter" with a dart gun containing a tranquilizer-loaded syringe. Twenty minutes later the same animal, calm and tranquil, is being petted on the head.

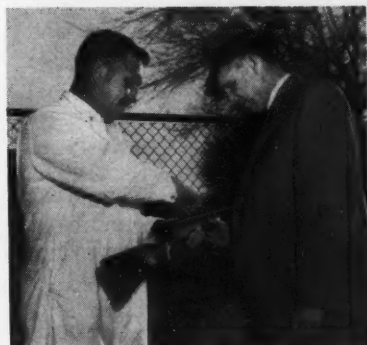
Vets Talk on Livestock Stress Effects

QUIET DOWN," may be the effective order of the day for rambunctious bulls and steers in the loading chutes, holding pens and feedlots, enforced by the use of a tranquilizer dart shot at the animals from safe range, it was revealed recently at a research conference on stress effects on livestock.

The conference was held at Kansas City, Mo., under the sponsorship of Jensen-Salsbery Laboratories, which has been doing experimental research on the effects of tranquilizers in enabling livestock to adapt itself to common stress conditions.

More than 150 veterinarians and representatives of the livestock and packing industry attended the meeting and heard a day-long discussion by 11 veterinary authorities on the importance of stress as a factor in increasing the overall cost of livestock production and lowering meat quality, and the possibility of using tranquilizers in controlled doses to combat these stress effects.

One of the highlights of the conference was a demonstration by Dr. Frank B. Hayes of the University of Georgia of a new dart-type gun, developed by the University in conjunction with the Palmer Chemical and Equipment Co. of Atlanta. The carbon dioxide rifle, shooting a syringe-loaded dart, permits injection of livestock at ranges up to 40 yards, with DiQuel or combination of DiQuel tranquilizer with various drugs. Nicotine increases the effect of the tranquilizers for completely subduing ex-



DR. FRANK HAYES explains new gun to C. M. McCallister, who is president of the Jensen-Salsbery Laboratories.

cited stock, when it is necessary.

Research scientists from Jensen-

Salsbery described experimental work with DiQuel, a new phenothiazine type tranquilizer designed exclusively for use in the veterinary field. Already approved by the Food and Drug Administration for use on livestock by veterinarians, DiQuel combines tranquilizing with anti-histaminic properties and in normal dosage by injection has a lasting effect of from two to three days. Studies are being broadened to increase the usefulness of this application to the industries concerned with raising, feeding and slaughter of meat animals. Final answers on its usefulness must await the determination of the exact role of stress in livestock.

While the researchers presenting papers on their experiments and discussing their findings did not attempt



CONDITIONS that produce stress on livestock during shipment are described to the conference by Dr. Nelson B. King, Ohio Agricultural Experiment Station. Dr. King travelled over 2,000 miles with cattle during shipment to get material for the talk he gave the group.

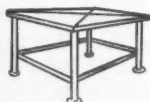
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to present any complete and definite answer to the stress problems several important conclusions were pinpointed:

Abnormal stress conditions on livestock, such as weaning, transportation, accustoming to feedlots and confinement in stockyard cattle pens apparently greatly increase the susceptibility of livestock to shipping fever and other diseases. While shipping fever can now be treated, the loss of weight and slow gains add considerably to the stockman's costs.

Excitement and fatigue due to stress are important factors in the weight loss of livestock during shipment and in the stockyards, as well as contributing to the bruising of stock and tearing of hides.

In one conference talk Dr. Harold B. Hedrick of the University of Missouri reported that dark cutting beef is produced as a result of cattle being subjected to prolonged ante mortem stress. Many conditions are prevalent during marketing and transportation of cattle that cause dark cutting beef. Such factors as excitement, trauma, fatigue, and exposure to adverse weather arouse the sympathetic adrenal mechanism. Adrenalin mobilizes blood glucose at the expense of tissue glycogen. The intensity and duration of ante mortem stress, as well as the susceptibility of individual cattle to stress, will determine the prevalence of dark meat carcasses.

Dark meat carcasses have been experimentally produced by the administration of adrenalin, and also by excitement over a period of 24 hours. Characteristics of dark carcass beef are a high pH, sticky, gummy texture, and low glycogen. Preventive measures which have been investigated are administration of hydrocortisone, insulin and tranquilizers.

While stress conditions at all phases of stock raising and marketing have been to some extent reduced by better facilities and more careful handling and could still be greatly improved, a certain amount of man-made stress is unavoidable in the natural cycle of production.

Carefully controlled tranquilizing of livestock prior and during the time stock undergoes these stress conditions will keep animals quiet and docile; would tend to reduce both the damage caused and fatigue that appears to trigger sickness and should permit the stock to achieve normal weight-gains rapidly without interruption or setback.

The conference established the potential economic importance of stress to the livestock industry as well in excess of the billion dollar figure. The

very complex nature of the stress syndrome was discussed and preliminary phases of basic research presented which will eventually establish the exact role of stress in livestock production and marketing.

Dr. C. M. Cooper of Jensen-Salsbery cautioned that the fundamental importance of stress to the livestock industry deserves more than the fad consideration afforded the Asian flu. He encouraged the group to support basic research at all qualified institutions, prompt dissemination and application of proved facts as available. Cooper described stress research as an important new science which offers hope for specific new treatment and preventive developments, but not a ticket to Utopia or a loss excuse.

Federal Meat Inspection Granted to Eight Plants

The Meat Inspection Division recently granted federal meat inspection to eight plants. They are: National Foods, Inc., South Logan st., mail, P. O. Box 222, Norfolk, Neb.; Century Provision Co., 3830 S. Emerald ave., Chicago 9, Ill., and Peter Carando, Inc., 500-524 Worthington st., Springfield 5, Mass.

Also, Hartford Provision Co., Inc., Belden st., New Britain, Conn.; Simon Wholesale Meat Co., 5938 S. 25th st., Omaha 7, Neb.; Safeway Stores, Inc., 1406 W. Washington st., Denison, Tex., also doing business as Conway Oil Co. and Table Products Co.; Fox DeLuxe Foods, Inc., 6th and Locust sts., mail, P. O. Box 89, Dardanelle, Ark., and A & M Food Co., Inc., 2nd and Westwood dr., O'Fallon, Ill.

Meat Inspection previously granted to Memphis Butchers Association, Inc., 1186 Riverside blvd., mail, P. O. Box 733, Memphis, Tenn., was extended to include Southland Beef & Provisions Co., Inc.

Some Slaughterers Must Preserve Wartime Records

Meat packers who still may be involved with the government in controversies over recapture of slaughter subsidies paid under OPA regulations are required to preserve relevant records for another year, to January 1, 1959, according to a notice published in the *Federal Register*.

Records that must be preserved include figures on slaughter, freight bills, purchases and sales. The extension order was published by the Division of Liquidation, Department of Commerce, as Supplemental Order 189, Amendment No. 11.

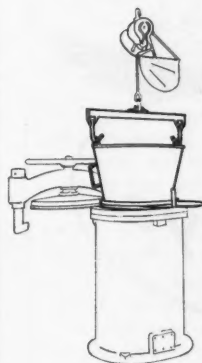


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GERMANTOWN, OHIO



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NATIONALLY FAMOUS BROOKWOOD PORK SAUSAGE SEASONING

• BROOKWOOD SEASONING not only gives your Sausage that inimitable, delicious flavor that sells folks on your brand . . . It also gives your Sausage that beautiful, sharp, long-lasting bloom that keeps it so fresh-looking longer!

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PURCHASING GUIDE)

Hormel Stockholders Hear '57 Was Fourth Best Year

The business year of Geo. A. Hormel & Co., Austin, Minn., ended last October 26, was the fourth best profit year in its history, H. H. Corey, chairman of the board, told more than 700 stockholders at the company's annual meeting. The profit standing was made despite a shortage of livestock, he said.

Corey named numerous improvements in various phases of the business, including several new production lines and a stronger financial condition.

"I feel that I can report to you stockholders," Corey declared, "that the company is on the march, maintaining its position at the top of the packing industry in earnings, new activities, personnel, and in its service to customers, to employees and to the communities in which it operates."

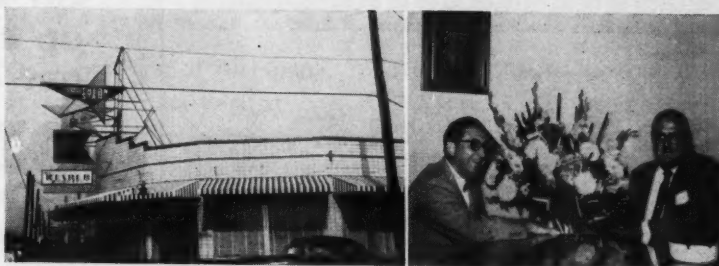
George W. Ryan, treasurer, said the stockholders' invested interest in the Hormel company is \$35,129,770. Ten years ago it was \$19,001,421; 20 years ago, \$9,695,687. The working capital of the company, the excess of current assets over current liabilities, is \$23,666,606, more than twice the figure of ten years ago, he said.

Ryan reported that of the \$335,070,774 received in the last year from meats sold, 78.7 per cent was spent for raw materials, selling and general expense. Wage costs were \$61,356,669, or 18.3 per cent. Taxes were \$4,336,375, or 1.3 per cent. Sundry expense and depreciation were .7 per cent, and earnings for the year were \$3,315,197, or 1 per cent of sales.

Dividends of \$1,500,000 were paid to 2,686 stockholders. A total of 4,212,037 head of livestock was dressed in the year, Ryan said. The total employment at the end of the year was 8,971 persons.

The average cost of hogs for the year was \$17.19 per cwt., compared with \$13.53 the year before.

A motion picture in sound and color presented the new baby food production department, a doubled capacity gelatin production line, a new cure for hams, a new pig's foot packing line, the humane anesthetized prone sticking of hogs, a new method of treating packinghouse wastes, a conveyor system within the packinghouse and a review of advertising in 1957. The picture was produced by Hormel men under the direction of L. W. Murphy. Ferris Furtney did the photography and provided the voice. D. S. Owen supplied the commentary, and Allen Hansen applied the sound to the film.



LEFT: Exterior of the new office building. RIGHT: Gil Amsheff, president and general manager, with Theodore Broecker, chairman of the board, in Broecker's new office.

Four-Plant Klarer Firm's New Headquarters

The Klarer Co. of Louisville recently moved into its new office building located directly across the street from the Bourbon Stockyards.

The one-story building contains 7,500 sq. ft. of office space and consolidates the office areas of the firm's three plants, i.e., Louisville Provision Co., the Klarer Provision Co. and the C. F. Vissman Co., and its new affiliate, Emmart Packing Co. Office space at the Louisville Provision plant is being transformed into a separate sales office for all companies, while that at the Vissman plant is being used to expand production.

The office has a 20-ton refrigeration system for summer air conditioning and a three-zone heating system. The tabulating room, which is equipped with a Univac unit and related accounting machinery, has its own 5-ton conditioning system to provide an environment permitting the machines to function at optimum efficiency.

The office has three entrances. The main entrance, which leads past the receptionist to the private offices, is semi-circular in shape and finished in Italian tile and blue glass. It has a desk for visitors waiting to see company officials and a phone to make calls while waiting. The second entrance leads to the general office so that persons who have business with general office personnel can go directly to them. The third entrance leads to the personnel and Southern Star Credit Union offices. It terminates in a dead-end corridor with sufficient room and desk space for job seekers and Credit Union members to fill out forms.

The personnel office handles with the payroll department any problems concerning pay that are of a computing or clerical nature. This eliminates the need for individual trips by employees into the payroll department with consequent disruption of work.

A large conference room can accommodate up to 40 people and is used for supervisory meetings, etc., while a smaller one located at the front of the building is used by general office personnel and their visitors. Walls are paneled in modern striate throughout.

An eye-catching electric sign on the front of the building reminds the heavy street traffic that this is the home of Southern Star and other Klarer products, which are well-known in a wide area.



LEFT: Elmer Koncel, personnel director, in his private quarters. RIGHT: Open house at the new office building was attended by Harvey Hatfield, business representative of Local 227, Amalgamated Meat Cutters and Butcher Workmen; G. W. Blavens, general superintendent of Klarer, and George Kaelin, president of the AFL-CIO Local 227.

Not in the sense of custom only,
but with a genuine appreciation
of our pleasant association
during the past year, we extend
to our many friends

**Sincere good wishes
for a
New Year of Happiness
and Prosperity**



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**OLD BALDY
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OLD BALDY is America's Best Known, Most Widely Used Hog Scald—and here's why

Penetrates and loosens hair at the roots... OLD BALDY's penetrating action loosens even toughest bristles. Hair comes out by the roots. OLD BALDY is particularly valuable in the "hard hair" season, when hogs are growing the fine, new hair that is so hard to scrape.

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Hogs dress cleaner... OLD BALDY loosens all dead skin, grease, and scurf — normal scraping leaves a smooth, polished finish, with no sliminess.

Not a caustic... OLD BALDY does not burn off the bristles as lye does. Won't irritate your skin, either!

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Order a 10 lb. trial package of OLD BALDY... enough for 700 to 1,000 gallons for only \$2.60. If you don't agree that OLD BALDY cuts dehairing time in half, we will refund the entire purchase price. You can't lose on an iron-clad guarantee like this. Order now!

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The Meat Trail...

Hormel's Dougherty Retires; R. D. Arney Named to Posts

Retirement of PARK DOUGHERTY as a vice president and director of Geo. A. Hormel & Co. in charge of the Flavor-Sealed, or canned foods, divi-



P. DOUGHERTY



R. D. ARNEY

sion has been announced by H. H. COREY, chairman of the board. Vice president R. D. ARNEY, who has been sales manager of the Flavor-Sealed division, was named to succeed Dougherty as a director and head of the division.

Dougherty joined the Hormel organization at Austin, Minn., in January, 1936, after serving as vice president of the First National Bank of Austin and president of a predecessor bank. He became a director of the Hormel company that year and a vice president in 1942. Dougherty first managed the packing division of the company. In 1938 he was put in charge of the Flavor-Sealed division, which, together with advertising, remained his primary responsibility with the company.

Dougherty will continue as a member of The Hormel Foundation, which votes the company's majority stock.

Arney coached basketball at Austin High School from 1933 until 1936 when he joined Hormel, working at first in every department of the Austin plant. He became sales manager of the midwest district of the packing division in 1940. He was put in charge of production and sales of shortening in 1946 and of gelatin also in 1949. Arney was made sales manager of the Flavor-Sealed division in 1952 and vice president in 1956.

Jobbers Meet in Sacramento

JOE BIRLIN, manager of the San Francisco plant of Krey Packing Co., discussed "Our Strength in the Year Ahead" at a regional meeting of the Pacific Coast Meat Jobbers Association in Sacramento. A colored moving picture on "Standardization of Cuts" also was shown at the meeting.

Annual Meeting of Alabama Packers Is Set for Jan. 11

A varied program of business and social activities has been planned for the second annual meeting of the Alabama Meat Packers Association, WILLIAM KLING of Valley Pride Packing Co., Huntsville, president of the association, announced.

The meeting, scheduled for Saturday, January 11, at the Tutwiler Hotel, Birmingham, will open at 9:30 a.m. with a business session. "My Personal Observations on Pork Production in Europe" will be described during the morning session by G. B. PHILLIPS, specialist in animal industry, Alabama Polytechnic Institute, Auburn, and a film, "The Pig and the Public," also will be shown. A luncheon is set for 12:30 p.m.

"Merchandising Sausage" will be discussed at 2 p.m. by ED ELLIES, vice president and director of sales, Tee-Pak, Inc., Chicago. There will be a hospitality hour beginning at 5 p.m. and dinner at 7 p.m., the latter featuring JACK MCGUIRE, comedy and magic. Election of officers will take place just before adjournment of the meeting.

The hospitality room also will be open Friday evening, January 10, through the courtesy of suppliers.

ART CUMMICKEL is chairman of the arrangements committee for the annual meeting. Serving with him on the committee are DAN FLYNN, J. M. THOMASON and ABE KAPLAN.

Armour's Shafer to Retire

WALTER S. SHAFER, vice president in charge of trade relations of Ar-



W. S. SHAFER

mour and Company, Chicago, has announced that he will take advantage of the company's retirement plan and leave the organization January 3. Shafer joined Armour and Company more than 35 years ago and most of his career has been in the sales division of the business. He has been a vice president since 1947.

PLANTS

Smith Packing Co., Harrisburg, Ill., has been sold by A. L. and L. W. SMITH to three veteran employees of the firm. The new owners are: ARNOLD (DUTCH) STAFFORD, plant superintendent, who has been with the company 23 years; JOHN PEYTON, sales manager, with the firm 17 years, and DAVID DURHAM, office manager, 13 years. The company employs 37.

The Small Business Administration has approved a \$100,000 loan to Quaker City Packing Co., Inc. Allentown, Pa.

Redi-Cut Meat Service has been opened by WILLIAM H. RABSON and SHELDON GREEN in the plant of



CHECK FOR \$1,500 is presented by William H. Ade (right), western regional sales manager, food casings division, Visking Co., to Harwell D. Chatwell (second from left) at Chatwell's home in Lubbock, Tex. Check represents third place prize in \$60,000 national photo caption contest conducted last summer by Visking, a division of Union Carbide Corp. Witnessing presentation are Ray F. Johnson (second from right), vice president and general manager of Lubbock Packing Co., Lubbock, and Roy Furr, jr., Furr's Supermarkets. Chatwell obtained entry blank at Furr's in package of Farm Pac skinless franks produced by Lubbock Packing.

Adams Packing Co., 4900 Emerson st., Denver. The new firm will take orders for fresh meat cut to the customer's specifications and make home deliveries.

G & S Cold Cuts, a new meat firm, has been established in Philadelphia by CARLO AVELLINO. Principal place of business is at 1506 E. Passyunk ave.

JOBS

CLIFFORD FYFE has been promoted to the newly-created office of vice president in charge of provision sales by action of the board of directors of Marhoefer Packing Co., Inc., Muncie, Ind., JOHN G. MARHOEFER, vice president of the company, announced. Fyfe is a veteran of 23 years with the Marhoefer organization. He formerly had the title of provision sales manager.



C. FYFE

A. H. SIMS has been named manager of the Armour and Company branch at Knoxville, Tenn., succeeding L. M. HARPER, who was transferred to Tampa, Fla. Sims, with Armour since 1947, has managed the company's branch at Huntsville, Ala., for the past two years.

BERT PELLICORI of Milwaukee, Wis., has been named Philadelphia sales promotion manager of Oscar Mayer & Co. to succeed PAUL DILLON, who has been transferred to the firm's headquarters in Madison, Wis.

W. A. NIX has been appointed manager of the Swift & Company sales unit at Muskogee, Okla., succeeding JAMES M. HUBBARD, who was transferred to the Swift sales unit at Albuquerque, N. M., as assistant manager. Nix previously was in charge of beef sales for Swift at Tulsa, Okla.

TRAILMARKS

ALED P. DAVIES, director of the American Meat Institute's department of livestock, was among the speakers at the 74th annual meeting of the Montana Wool Growers Association in Miles City, Mont.

The best safety record of all truck fleets in Missouri operating between 1,000,000 and 5,000,000 miles in intercity travel was achieved in the past year by the 29-truck fleet of Dugdale Packing Co., St. Joseph, Mo. The company's trucks traveled 1,

593,504 miles with only two accidents of any kind. A safety award was presented to ARLEY WEBB of Dugdale at the 20th annual convention of the Missouri Bus & Truck Association at St. Louis.

A special meeting of creditors of Noble Packing Co., Inc., will be held at 10:30 a.m. Friday, January 3, in the office of BERTRAM K. WOLFE, referee in bankruptcy, U. S. Court House, Philadelphia. The receiver's account will be audited at that time.

The annual employee Christmas party of The Sugardale Provision Co., Canton, O., for the production, maintenance, truck fleet and delivery departments was held in the new Sugardale garage at the Harmont ave. plant. There also was a Christmas dance for Sugardale employees at the American Legion Hall.

The new St. Louis meat inspection ordinance, which permits reciprocal inspectors to out-staters can distribute products in that city, "will bring new opportunity for many Missouri businessmen and farmers across the state and now is fair to everyone," said CHARLES Q. OLDHAM of Oldham's Farm Sausage Co., Lee's Summit, Mo., who is mayor of Lee's Summit. The test case instigated by Oldham last summer in cooperation with St. Louis health department officials was discharged December 20 by Judge DAVID FITZGIB-



C. Q. OLDHAM

BON in the St. Louis Court of Criminal Correction. Judge FitzGibbon freed Oldham of the \$25 fine he had levied earlier on the charge that Oldham had attempted to sell sausage which was not inspected by St. Louis authorities. Oldham's plant operates under Kansas City inspection. Under the new St. Louis ordinance, the city's board of public service may issue reciprocity permits to plants operated under inspection programs with standards equal to those of St. Louis.

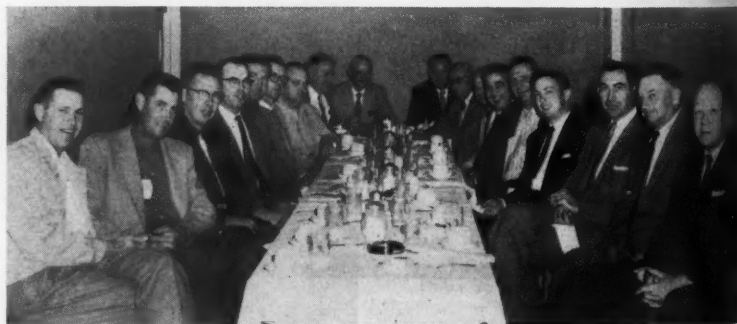
DEATHS

DON W. KING, 64, a production executive of Armour and Company in Chicago until his retirement three years ago after 40 years with the company, died suddenly December 19 at his home in Rancho Santa Fe, Calif. King is survived by the widow and a daughter.

GEORGE F. TALLY, 68, who retired in 1954 as head of the general traffic department of Swift & Company, Chicago, died December 21. He was with the company 38 years. Survivors include the widow, MARGARET, a son and a daughter.

ISADORE ABRAHAM HALLET, 67, founder of Viking Meat Products Co., Springfield, Mass., died recently. He was proprietor of the company for 30 years until he retired several months ago because of ill health. Survivors include the widow, RENA, a son and two daughters.

LEE OLIN PRICE, SR., 65, president of Price Provision Co., Athens Butchers Abattoir Co. and Northeast Georgia Livestock Auction, Inc., Athens, Ga., passed away recently.



CATTLEMAN'S RESTAURANT in livestock center of Fort Worth, Tex., was the scene of this regional meeting of the Texas Independent Meat Packers Association. Shown clockwise around table are: Elvin Miears and E. C. Jones, Miears & Jones, Hamilton; Harry R. Black, Central Packing Co., Wichita Falls; A. B. (Hap) Burlison, Burlison Packing Co., Wichita Falls; L. P. Chandler, Union Meat Co., Dallas; Ralph Dodson, Dico Foods, Decatur; W. J. Ondrusek, Columbia Packing Co., Dallas; Jack Kreck, Jack's Meat Service, Dallas; Herman Waldman, Dallas City Packing Co., Dallas, TEX-IMPA president; Jack M. Estes, Estes Packing Co., Fort Worth; L. E. Vance, Superior Meat & Provision Co., Fort Worth; Hal Bradford, Joe Spillars and J. de Cordova, Texas Meat Packers, Inc., Dallas; B. D. Etheridge and C. E. Combs, Circle T Meat Co.; M. Overton, Texas Meat Packers, and Jim Camp, TEX-IMPA executive director.

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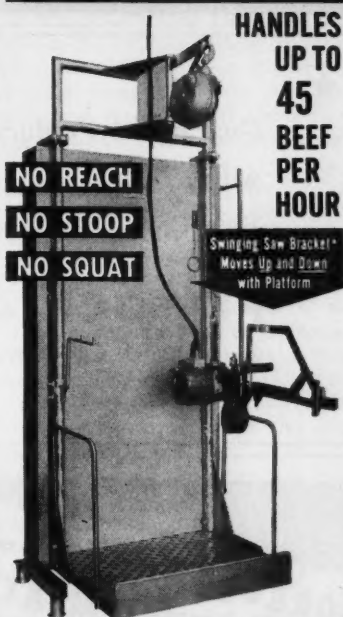
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Moves Up and Down
with Platform

Descends with speed of sawing

Designed for sawing with single rail system, or washing and shrouding with all systems. The Le Fiell Floor Mounted Elevating Platform quickly pays for itself by cutting production time and worker-fatigue. Self-supporting unit is easily mounted to floor, requiring minimum head room. Connects to plant air line. Platform lifts to 52" in six seconds, ascending and descending on ball bearing wheels. Down speed can be adjusted to operator's requirements. Auxiliary Pull Chain allows quick descent when desired. Standard size Le Fiell non-slip platform is 33" x 42". (Other platform sizes can be supplied). Regularly finished galvanized. (Exposed surfaces are available in stainless steel for easier cleaning). Top quality materials for heavy-duty service. Guaranteed performance.

*For washing and shrouding, platform is supplied without swinging saw bracket.

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Book Review

Swine Science, published by The Interstate Co., Danville, Ill.; second edition. Price \$5.00.

The serious farmer and hog producer will find his interest aroused early in this 543-page volume when he reads that the humble pig is still considered the "mortgage lifter" and that no other animal has been of such importance to the farmer. The author points out that with the decline in the price of lard, the price of four lean cuts of pork (Boston butts, picnic, hams and loins) has increased, and consumer preference has shifted somewhat from pork to beef.

Because of this transition, the author points out that: 1) The meat type hogs have come into greater prominence; 2) Several new breeds of swine have been created, and 3) USDA grading standards have been changed. M. E. Ensminger, chairman, Department of Animal Science, State College of Washington at Pullman, incorporates in his newest book these changes in meat type, breed, and grading standards of swine. He interprets and applies recent advances in scientific research in the field of swine husbandry. The author, who has had broad and personal experience as a farm manager, and teacher and counselor to students, stockmen and industrialists, draws heavily on this practical background in the preparation of *Swine Science*. Among chapter heads are "Establishing the Herd," "Breeding Swine," "Feeding Swine," "Swine Health, Disease Prevention and Parasite Control," "Slaughtering and Marketing Hogs."

MID on Barbecued Meats

Memorandum No. 250 of the Meat Inspection Division, effective February 1, 1958, states: "Barbecued meats shall be cooked by the direct action of dry heat resulting from the burning of hard wood or the hot coals therefrom for a sufficient period of time to permit the product to assume the usual characteristics of a barbecued article, which include the formation of a brown crust on the surface and the rendering of surface fat."

"The product may be basted with a sauce during the cooking process. The barbecued meat shall not exceed 70 per cent by weight of the fresh uncooked meat. When a sauce is added to the finished barbecued meat, the product shall be labeled in accordance with the provisions contained in subparagraph 17.8 (c) (48) of the Meat Inspection Regulations."

ALL MEAT . . . output, exports, imports, stocks

Preholiday Meat Production Down

Production of meat declined in a general preholiday slowdown in marketing and slaughter activity last week. Volume of output for the week at 393,000,000 lbs. was down about 3 per cent from 407,000,000 lbs. for the week before and about 6 per cent below last year's corresponding preholiday volume of 418,000,000 lbs. Slaughter of all livestock was down, with that of cattle 3 per cent off for the week and 12 per cent smaller than last year. Hog slaughter was off moderately from the previous week and last year. Slaughter of sheep and lambs was in the smallest volume in several months and considerably below last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK (Excl. lard)		
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Dec. 21, 1957	340	188.0	1,318	179.5	
Dec. 14, 1957	352	197.5	1,350	183.9	
Dec. 22, 1956	385	209.6	1,359	180.0	

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
Dec. 21, 1957	146	15.9	208	9.8	393
Dec. 14, 1957	135	14.7	240	11.3	407
Dec. 22, 1956	150	17.3	227	10.7	418

1950-57 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-57 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)					
Week Ended	CATTLE		HOGS		
	Live	Dressed	Live	Dressed	
Dec. 21, 1957	1,015	553	239	136	
Dec. 14, 1957	1,010	561	239	136	
Dec. 22, 1956	1,003	544	237	132	

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Dec. 21, 1957	200	109	99	47	—	40.5
Dec. 14, 1957	200	109	98	47	—	41.9
Dec. 22, 1956	211	115	99	47	14.1	45.3

Hog Increase is Continuing [Continued from page 12]

head are 10 per cent more numerous than the 1,599,000 head for this same period last year. This continues the sharp increase in earlier farrowings in recent years.

MATURE HOGS: The number of hogs over six months old (including sows) on farms December 1 this year was reported about 3 per cent below the number on farms December 1 last year. The farrowing pattern for the 1957 spring pig crop was not much different from the spring of 1956 when farrowings were the earliest of record. Total commercial hog slaughter from August through October was down 2 per cent, while federally inspected slaughter for November was down 16 per cent. Marketings during the first half of December were below a year earlier.

The number of all hogs and pigs on farms December 1 in nine of the 10 states mentioned earlier (Nebraska excluded) for which comparable data are available totaled 40,092,000 head, 1 per cent more than the 39,751,000 head a year earlier. Hogs and pigs six months old and over, at 15,502,000 head were down 3 per cent from December 1, 1956. The number under six months of age was 3 per cent above last December, with an increase of 6 per cent in the three to six month age group and an increase of 1 per cent in the number of pigs under three months old. The number of sows farrowing during September through November declined; thus the 1 per cent increase in pigs under three months old actually is a reflection of the increase in the number of pigs saved per litter.

U. S. Meat Imports Rise 24% In January-September 1957

United States imports of meat and meat products during the first three quarters of 1957 rose about 24 per cent over the same period in 1956, the Foreign Agricultural Service has reported. The rise was due to the fact that beef imports increased 74 per cent. A smaller supply of beef in the U. S. during 1957 increased prices and made it profitable for importers to bring in beef despite the 3c-per-lb. import tariff. The largest increase was in imports of frozen boneless manufacturing beef. The price of boneless beef has been higher in the U. S., averaging 33 per cent above last fall.

Pork imports dropped in the first nine months of 1957 due to increased domestic production and a shortage of pork in Canada during the first part of the year. Imports are expected to increase during the remainder of 1957.

U. S. imports of meat and meat

products during January-September 1956 and 1957 are shown in the table below:

Commodity	1956	1957
Beef and veal	1,000 lb.	1,000 lb.
Fresh, chilled or frozen beef	3,261	10,367
Fresh, chilled or frozen veal	182	612
Canned beef	54,506	68,291
Pickled and cured	6,138	7,324
Boneless beef	16,288	51,434
Total beef and veal	80,376	138,018
Pork:		
Fresh, chilled or frozen	26,851	13,987
Hams, shoulders and bacon	70,004	72,981
Other, pickled or salted	8,964	9,066
Sausage, except fresh	479	547
Total pork	112,298	96,581
Lamb and mutton:		
Fresh, chilled or frozen	1,171	1,961
Other, canned, prepared or preserved meats	3,633	8,862
Grand totals	197,478	245,425

¹Includes canned hams, shoulders, and bacon. Source: United States Bureau of the Census.

Animal Foods Production

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under government inspection and certification in November totaled 37,169,262 lbs. compared with 42,822,809 lbs. for the month before and 33,922,058 lbs. produced in November last year.

France To Increase Imports Of Meat: U. S. Trade Stymied

France has announced that about 9,000,000 lbs. of pork imports will be authorized immediately in an effort to force retail prices down. This is another move in the present campaign against inflation in France. If this lot of imports does not effectively reduce domestic pork prices, further imports are to be authorized.

These imports probably will come from neighboring European countries. Western Europe has an abundance of pork at present, and 1958 production is expected to be large. United States exports to France are hampered by stringent French exchange controls.

PROCESSED MEATS . . . SUPPLIES

November Rate of Meat Processing Down From Last Year; Total Largest Of Year

ALTHOUGH volume of meats and meat food products processed in the five-week period of November was considerably larger than that for four weeks in November last year, rate of processing was down somewhat. Aggregate volume of products handled at 1,716,674,000 lbs. although the largest for any five-week period of the year, showed a smaller

average rate than the 1,506,322,000 lbs. in four weeks last year. About the same situation prevailed on individual products handled.

Sausage manufacturers turned out 149,218,000 lbs. of product as against 121,379,000 lbs. in the shorter period of last year for about the same average rate. Processors handled 59,025,000 lbs. of steaks, chops and roasts

for a sharp dip from last year's volume of 62,207,000 lbs. in a shorter period of time.

Packers sliced 89,640,000 lbs. of bacon compared with 75,717,000 lbs. last year and they rendered 169,377,000 lbs. of lard for a considerable drop on the average from 194,735,000 lbs. rendered in the shorter period last year.

Volume of meat and meat food products canned averaged smaller than last year, with the largest drop in products packed in the larger containers of 3 lbs. and over.

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—OCTOBER 27 THROUGH NOVEMBER 30, 1957 COMPARED WITH FOUR-WEEK PERIOD, NOVEMBER 4 THROUGH DECEMBER 1, 1956

	Oct. 27-Nov. 30 1957	Nov. 4-Dec 1 1956	48 Weeks 1957	48 Weeks 1956
Placed in cure—				
Beef	15,642,000	12,589,000	153,626,000	150,509,000
Pork	349,432,000	306,552,000	3,102,043,000	3,352,719,000
Other	123,000	92,000	1,246,000	1,254,000
Smoked and/or dried—				
Beef	4,987,000	4,824,000	51,958,000	52,863,000
Pork	231,189,000	196,538,000	2,216,892,000	2,410,319,000
Cooked meat—				
Beef	8,857,000	7,153,000	82,171,000	75,123,000
Pork	27,741,000	23,826,000	279,266,000	282,963,000
Other	463,000	256,000	3,186,000	3,221,000
Sausage—				
Fresh finished	25,195,000	22,634,000	211,556,000	218,860,000
To be dried or semi-dried	12,923,000	10,290,000	130,003,000	132,382,000
Franks, wieners	54,601,000	43,718,000	613,466,000	610,079,000
Other, smoked, or cooked	56,499,000	44,737,000	579,294,000	574,474,000
Total sausage	149,218,000	121,379,000	1,534,319,000	1,535,796,000
Loaf, head cheese, chili, jellied	10,847,000	15,038,000	192,260,000	191,492,000
Steaks, chops, roasts	59,025,000	62,207,000	540,413,000	651,177,000
Meat extract	175,000	179,000	2,157,000	1,656,000
Sliced bacon	89,640,000	75,717,000	863,060,000	944,102,000
Sliced, other	20,785,000	13,730,000	206,290,000	165,620,000
Hamburger	28,068,000	37,369,000	368,253,000	199,431,000
Miscellaneous meat product	11,370,000	8,850,000	90,860,000	73,185,000
Lard, rendered	169,377,000	194,735,000	1,772,368,000	1,963,192,000
Lard, refined	147,562,000	140,971,000	1,422,369,000	1,546,473,000
Oleo stock	5,624,000	6,349,000	73,132,000	89,316,000
Edible tallow	27,560,000	16,929,000	252,917,000	185,839,000
Compound containing animal fat	67,299,000	60,203,000	637,657,000	588,269,000
Oleomargarine containing animal fat	6,760,000	6,959,000	62,889,000	67,645,000
Canned product (for civilian use and Dept. of Defense)	240,928,000	194,066,000	2,019,780,000	2,052,330,000
Total*	1,716,674,000	1,506,322,000	16,206,186,000	16,674,550,000

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN THE FIVE-WEEK PERIOD, OCTOBER 27 THROUGH NOVEMBER 30, 1957

	Pounds of finished Product	Slicing and institutional sizes (3 lbs. or over)	Consumer Packages or shelf sizes (under 3 lbs.)
Luncheon meat	15,835,000	14,078,000	1,757,000
Canned ham	29,143,000	972,000	28,171,000
Corned beef hash	575,000	7,977,000	15,214,000
Spaghetti meat products	1,294,000	15,214,000	9,362,000
Viennas	290,000	6,339,000	
Franks, wieners			
in brine	4,000	440,000	
Deviled ham		889,000	
Other potted or deviled meat food products		2,922,000	
Tamales	236,000	3,962,000	
Sliced dried beef	38,000	357,000	
Chopped beef	5,000	1,339,000	
Meat stew (all product)	319,000	12,726,000	
Spaghetti meat products	251,000	9,362,000	
Tongue (other than pickled)	45,000	213,000	
Vinegar pickled products	999,000	1,009,000	
Bulk sausage		1,097,000	
Hamburger, roasted or corned beef, meat and gravy	430,000	3,272,000	
Soups	2,856,000	59,591,000	
Sausage in oil	309,000	222,000	
Tripe		490,000	
Brains		504,000	
Loins and picnics	1,885,000	67,000	
All other meat with meat and/or meat by-products—20% or more	1,395,000	9,985,000	
Less than 20%	688,000	21,132,000	
Totals	59,505,000	175,567,000	

DOMESTIC SAUSAGE

Pork sausage, bulk (1 lb.)	
in 1-lb. roll	37 @ 39½
Pork saus., s.c. 1-lb. pk.	59 @ 59
Franks, s.c. 1-lb. pk.	61½ @ 68
Franks, skinless, 1-lb. package	45 @ 50
Bologna, ring (bulk)	42 @ 53
Bologna, art. cas., bulk	39 @ 41
Bologna, a.c., sliced, 6-7 oz. pk., doz.	2.95 @ 3.12
Smoked liver, h.b., bulk	47 @ 42
Smoked liver, a.c. bulk	39 @ 42
Polish saus., smoked	52 @ 62
New Eng. lunch spec., 6-7 oz. pk., doz.	2.95 @ 3.12
Polish saus., sliced, 6-7 oz., doz.	3.90 @ 4.68
Olive loaf, bulk	45 @ 52½
O.L., sliced, 6-7 oz., doz.	3.00 @ 3.60
Blood and tongue, bulk	48½ @ 64
Pepper loaf, bulk	61½ @ 68
P.L., sliced, 6-7 oz., doz.	3.80 @ 4.56
Pickle & pimiento loaf, 42 @ 47½	
P.&P., sliced, 6-7 oz., doz.	2.85 @ 3.36

DRY SAUSAGE

(1 lb.)	
Cervelat, ch. hog bungs	96 @ 98
Thuringer	52 @ 55
Farmer	81 @ 83
Holsteiner	83 @ 85
Salami, B. C.	86 @ 87
Salami, Genoa style	99 @ 1.01
Salami, cooked	42 @ 45
Pepperoni	82 @ 84
Sicilian	97 @ 99
Goteborg	81 @ 83
Mortadella	56 @ 58

SEEDS AND HERBS

(1 lb.)	Whole	Ground
Caraway seed	19	24
Cominos seed	41	47
Mustard seed, fancy	23	
yellow Amer.	17	
Coriander	44	
Oregano	17	
Morocco, No. 1	20	24
Marjoram, French	65	70
Sage, Dalmatian, No. 1	56	64

SPICES

(Basis, Chicago, original barrels, bags, bales)	Whole	Ground
Allspice, prime	78	88
Resifted	86	95
Chili, pepper	43	
Chili, powder	52	
Cloves, Zanzibar	67	78
Ginger, Jam., unbl.	92	
Mace, fancy	3.70	
West Indies	3.70	
East Indies	3.45	
Mustard flour, fancy	37	
No. 1	2.75	
West India nutmeg	48	
Paprika, Amer. No. 1	48	
Paprika, Spanish	67	
Cayenne pepper	62	
Pepper:		
Red No. 1	57	
White	50	54
Black	40	43½

SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.05 @ 1.35
Clear, 35/38 mm.	1.00 @ 1.15
Clear, 35/40 mm.	85 @ 1.10
Clear, 38/40 mm.	90 @ 1.35
Clear, 40/44 mm.	1.30 @ 1.65
Clear, 44 mm./up.	1.95 @ 2.50
Not clear, 40 mm./up.	85 @ 75
Not clear, 40 mm./up.	75 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up.	13 @ 16
No. 1, 22 in./up.	9 @ 14
Beef midles: (Per set)	
Ex. wide, 2½ in./up.	3.40 @ 3.60
Spec. wide, 2½ in./up.	2.55 @ 2.70
Spec. med., 1½ in./up.	1.50 @ 1.60
Narrow, 1½ in./dn.	1.00 @ 1.10
Beef bung caps: (Each)	
Clear, 5 in./up.	34 @ 40
Clear, 4½-5 inch	29 @ 32
Clear, 4-4½ inch	19 @ 21
Clear, 3½-4 inch	15 @ 16
Not clear, 4½ inch/up.	15 @ 21
Beef bladders, salted: (Each)	
7½ inch/up, inflated	18
8½-7½ inch, inflated	13
5½-6½ inch, inflated	12 @ 13
Pork casings: (Per hank)	
29 mm./down	4.50 @ 4.75
29/32 mm.	4.30 @ 4.65
32/35 mm.	3.15 @ 3.65
35/38 mm.	2.70 @ 3.10
38/44 mm.	2.50 @ 2.80

Hog bungs: (Each)	
Sow, 34 in. cut	57 @ 64
Export, 34 in. cut	54 @ 61
Large prime, 34 in.	57 @ 63
Med. prime, 34 in.	55 @ 61
Small prime	50 @ 56
Middles, cap off	55 @ 61
Hog skips	54 @ 60
Hog runners, green	59 @ 65
Sheep casings: (Per hank)	
26/28 mm.	6.20 @ 6.30
24/26 mm.	6.00 @ 6.10
22/24 mm.	4.75 @ 4.85
20/22 mm.	4.10 @ 4.25
18/20 mm.	2.80 @ 2.95
16/18 mm.	1.50 @ 1.75

CURING MATERIALS

Nitrite of soda, in 400-lb. ctt.	
bbl., del. or f.o.b. Chgo.	411.00
Pure rfd. gran. nitrate of soda	1.65
Pure rfd. powdered nitrate of soda	1.60
Salt, paper sacked, f.o.b. Chgo. gran. carlots, ton.	28.00
Rock salt, ton, in 100-lb. bags, f.o.b. whse. Chgo.	23.00
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	6.10
Refined standard cane (96 basis) (Chgo.)	1.70
Packers, curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	4.15
Dextrose (less 10c):	1.10
Cerelose, regular	1.10
Ex-warehouse, Chicago	1.10

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

December 24, 1957

WHOLESALE FRESH MEATS

CARCASS BEEF	
Steers, gen. range: (carlots, lb.)	
Prime, 700/800	44n
Choice, 500/600	44n
Choice, 600/700	44n
Choice, 700/800	43
Good, 500/600	39
Good, 600/700	39
Bull	34
Commercial cow	30½
Canner-cutter cow	30½

PRIMAL BEEF CUTS

Prime:	(Lb.)
Rounds, all wts.	51n
Trimmed loins	
50/70 lbs. (1cl)	70
Square chucks	
70/70 lbs. (1cl)	39½
Arm chucks, 80/110	37
Ribs, 25/35 (1cl)	60
Briskets (1cl)	34
Navel, No. 1	18
Flanks, rough No. 1	18

Choice:	
Hindqtrs., 5/800	50
Foreqtrs., 5/800	50
Rounds, all wts.	50
Tr. loins, 50/70 (1cl)	68
Sq. chucks, 70/90	39½
Arm chucks, 80/110	37
Briskets (1cl)	34
Ribs, 25/35 (1cl)	61
Navel, No. 1	18
Flanks, rough No. 1	18

Good (all wts.):	
Rounds	48
Sq. cut chucks	38
Briskets	32
Ribs	52
Loins	61

COW & BULL TENDERLOINS	
Fresh J/L	C-C Grade
60/63	Cow, 3/dn.
75	Cow, 3/4
80/83	Cow, 4/5
90/95	Cow, 5/up
90/95	Bull, 5/up

BEEF HAM SETS	
Insides, 12/up, lb.	52
Outsides, 8/up, lb.	47
Knuckles, 7½/up, lb.	52

CARCASS MUTTON	
Choice, 70/down, lb.	24
Good, 70/down, lb.	23

n—nominal, b—bid, a—asked.

BEEF PRODUCTS

(Frozen, carlots, lb.)	
Tongues, No. 1, 100's	27
Tongues, No. 2, 100's	18½
Hearts, regular, 100's	22
Livers, regular, 35/50's	18½n
Livers, selected, 35/50's	22
Lips, scalded, 100's	12½n
Lips, unscaled, 100's	11n
Tripe, scalded, 100's	7½
Tripe, cooked, 100's	8½n
Melts, 100's	7½
Lungs, 100's	7½
Udders, 100's	5n

FANCY MEATS

(1cl prices, lb.)	
Beef tongues, corned	29½
Veal breads	
under 12 oz.	70
12 oz. up	88½
Calif tongues, 1-lb./dn.	19
Oxtails, fresh, select	20½

BEEF SAUS. MATERIALS

FRESH	(Lb.)
Canner-cutter cow	
meat, barrels	43
Bull meat, boneless, barrels	45
Beef trimmings, 75/85% barrels	33
Beef trimmings, 85/90% barrels	37
Boneless chucks, barrels	43
Beef cheek meat, trimmed, barrels	31b
Shank meat, bbls.	45½
Beef head meat, bbls.	24
Veal trimmings, boneless, barrels	38½

VEAL—SKIN OFF

(1cl carcass prices, cwt.)	
Prime, 90/120	\$50.00@51.00
Prime, 120/150	50.00@51.00
Choice, 90/120	45.00@46.90
Choice, 120/150	45.00@46.90
Good, 90/150	38.00@39.00
Stand., 90/190	34.00@35.00
Utility, 90/190	32.00@33.00
Cull, 60/125	28.00@29.00

CARCASS LAMB

(1cl prices, lb.)	
Prime, 35/45	53
Prime, 45/55	53
Prime, 55/65	52
Choice, 35/45	52
Choice, 45/55	52
Choice, 55/65	51
Good, all wts.	48

NEW YORK

December 24, 1957

WHOLESALE FRESH MEATS

BEEF CUTS

(l.c.l. prices)

Steer:	(Western, cwt.)
Prime, carc., 6/700	\$47.00@48.50
Prime, carc., 7/800	46.00@47.50
Choice, carc., 6/700	43.50@46.50
Choice, carc., 7/800	42.50@45.00
Good, carc., 6/700	41.00@43.00
Good, carc., 7/800	39.50@42.50
Hinds., pr., 6/700	54.00@57.00
Hinds., pr., 7/800	53.00@56.00
Hinds., ch., 6/700	49.00@55.00
Hinds., ch., 7/800	48.00@53.00
Hinds., gd., 6/700	46.00@50.00
Hinds., gd., 7/800	45.00@48.00

BEEF CUTS

(l.c.l. prices, lb.)

Prime steer:	
Hindqtrs., 600/700	54
Hindqtrs., 700/800	53
Hindqtrs., 800/900	53
Rounds, flank off	51
Rounds, diamond bone, flank off	52
Short loins, untrim.	72
Short loins, trim.	94
Flanks	19
Ribs (7 bone cut)	65
Arm chucks	40
Briskets	35
Plates	20

Choice steer:	
Hindqtrs., 600/700	51
Hindqtrs., 700/800	49
Hindqtrs., 800/900	49
Rounds, flank off	50
Rounds, diamond bone, flank off	51
Short loins, untrim.	80
Short loins, trim.	80
Flanks	19
Ribs (7 bone cut)	60
Arm chucks	38
Briskets	34
Plates	10½

FANCY MEATS

(l.c.l. prices)

Veal breads, 6/12 oz.	(Lb.)
12 oz. up	1.04
Beef livers, selected	35
Beef kidneys	16
Oxtails, ¼-lb., frozen	18

LAMB

(l.c.l. carcass prices, cwt.)

City	
Prime, 30/40	\$50.00@53.00
Prime, 40/45	50.00@54.00
Prime, 45/55	49.00@52.00
Prime, 55/65	48.00@50.00
Choice, 30/40	49.00@52.00
Choice, 40/45	48.00@51.00
Choice, 45/55	47.00@50.00
Choice, 55/65	46.00@49.00
Good, 30/40	46.00@48.00
Good, 40/45	47.00@49.00
Good, 45/55	45.00@48.00
Western	
Prime, 45/dn.	49.00@51.00
Prime, 45/55	49.00@51.00
Prime, 55/65	47.00@49.00
Choice, 45/dn.	48.00@50.00
Choice, 45/55	46.50@49.00
Choice, 55/65	45.50@47.00
Good, 45/dn.	45.00@47.00
Good, 45/55	44.00@46.00

VEAL—SKIN OFF

(l.c.l. carcass prices)

Western	
Prime, 90/120	\$49.00@54.00
Prime, 120/150	49.00@54.00
Choice, 90/120	42.00@46.00
Good, 50/90	39.00@41.00
Good, 90/120	39.00@41.00
Good, 120/150	38.00@41.00
Stand., 50/90	35.00@37.00
Stand., 90/120	34.00@35.00
Calif, 200/dn., ch.	35.00@37.00
Calif, 200/dn., gd.	34.00@36.00
Calif, 200/dn., std.	32.00@34.00

NEW YORK RECEIPTS

Receipts reported by the USDA Marketing Service, week ended Dec. 21, with comparisons:

STEER AND HEIFER:	Carcasses
Week ended Dec. 21	8,855
Week previous	8,565

COW:	
Week ended Dec. 21	850
Week previous	907

BULL:	
Week ended Dec. 21	274
Week previous	269

VEAL:	
Week ended Dec. 21	9,797
Week previous	11,997

LAMB:	
Week ended Dec. 21	27,978
Week previous	30,643

MUTTON:	
Week ended Dec. 21	714
Week previous	617

HOG AND PIG:	
Week ended Dec. 21	11,157
Week previous	9,856

BEEF CUTS:	(Lbs.)
Week ended Dec. 21	235,300
Week previous	74,430

VEAL AND CALF CUTS:	
Week ended Dec. 21	3,046
Week previous	3,000

LAMB AND MUTTON:	
Week ended Dec. 21	11,359
Week previous	51

PORK CUTS:	
Week ended Dec. 21	1,571,721
Week previous	890,191

BEEF CURED:	
Week ended Dec. 21	13,521
Week previous	...

PORK CURED AND SMOKED:	
Week ended Dec. 21	288,551
Week previous	205,360

COUNTRY DRESSED MEAT

VEAL:	Carcasses
Week ended Dec. 21	7,496
Week previous	8,162

HOGS:	
Week ended Dec. 21	660
Week previous	245

LAMB:	
Week ended Dec. 21	127
Week previous	135

LOCAL SLAUGHTER

CATTLE:	Head
Week ended Dec. 21	15,340
Week previous	15,509

CALVES:	
Week ended Dec. 21	10,499
Week previous	15,757

HOGS:	
Week ended Dec. 21	63,726
Week previous	59,678

SHEEP:	
Week ended Dec. 21	35,587
Week previous	43,718

Price Indexes Rise

Price indexes for the week ended December 17 on meats and on the general range of consumer commodities rose to their highest levels in several weeks, according to the Bureau of Labor Statistics. The index on meats rose to 95.0 from 94.1 of the week before for its highest level since September 17. The average primary market price index rose to 118.2 to come within 0.1 per cent of the record high of 118.3. The same indexes for the like period of 1956 were 78.4 and 116.1, respectively. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Dec. 24	San Francisco Dec. 24	No. Portland Dec. 24
FRESH BEEF (Carcass):			
STEER:			
Choice:			
500-600 lbs.	\$43.00@45.00	\$43.00@45.00	\$41.50@43.00
600-700 lbs.	42.00@43.00	42.00@43.00	41.00@42.00
Good:			
500-600 lbs.	40.00@42.00	40.00@42.00	40.00@41.00
600-700 lbs.	39.00@41.00	40.00@41.00	39.50@40.50
Standard:			
350-600 lbs.	39.00@41.00	36.00@38.00	36.00@39.00
COW:			
Standard, all wts.	None quoted	34.00@36.00	None quoted
Commercial, all wts.	34.00@36.00	32.00@34.00	33.00@36.00
Utility, all wts.	33.00@35.00	30.00@32.00	31.00@35.00
Canner-cutter	None quoted	29.00@31.00	29.00@32.00
Bull, util. & com'l	36.00@38.00	35.00@37.00	35.00@36.00
FRESH CALF:			
Choice:	(Skin-off)	(Skin-off)	(Skin-off)
200 lbs. down	45.00@48.00	44.00@46.00	43.00@45.00
Good:			
200 lbs. down	43.00@46.00	44.00@46.00	39.00@46.00
LAMB (Carcass):			
Prime:			
45-55 lbs.	47.00@49.00	44.00@48.00	45.00@47.00
55-65 lbs.	44.00@46.00	42.00@44.00	44.00@46.00
Choice:			
45-55 lbs.	47.00@49.00	44.00@48.00	45.00@47.00
55-65 lbs.	44.00@46.00	42.00@44.00	44.00@46.00
Good, all wts.	43.00@46.00	40.00@44.00	43.00@45.50
MUTTON (Ewe):			
Choice, 70 lbs./down	None quoted	23.00@25.00	15.00@20.00
Good, 70 lbs./down	None quoted	23.00@25.00	15.00@20.00

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service

CASH PRICES

(Cashot basis, Chicago price zone, Dec. 24, 1957)

SKINNED HAMS				BELLIES			
F.F.A. or Fresh		Frozen		F.F.A. or fresh		Frozen	
51	10/12	51	35 1/4	6/8	35 1/4	20n	35 1/4
51	12/14	51	35 1/4	8/10	35 1/4	20n	35 1/4
47 1/4	14/16	47 1/4	35 1/4	10/12	35 1/4	20n	35 1/4
43 1/4	16/18	43 1/4	35 1/4	12/14	35 1/4	20n	35 1/4
40 1/4	18/20	40 1/4	35 1/4	14/16	35 1/4	20n	35 1/4
40	20/22	40	35 1/4	16/18	35 1/4	20n	35 1/4
40n	22/24	40n	35 1/4	18/20	35 1/4	20n	35 1/4
40n	24/26	40n	35 1/4				
37 1/4	26/30	37 1/4	35 1/4				
36 1/4	28/32	36 1/4	35 1/4				

PICNICS				FRESH PORK CUTS			
F.F.A. or Fresh		Frozen		Job Lot		Car Lot	
27	4/6	27	25 1/4	45@46	Loins, 12/dn	44 1/4	45 1/4
25 1/4	6/8	25 1/4	25 1/4	44@45	Loins, 12/16	43 1/4	44 1/4
24 1/4	8/10	24 1/4	24 1/4	39	Loins, 16/20	38	39
24 1/4	10/12	24 1/4	24 1/4	37 1/4	Loins, 20/up	37	37
24 1/4	12/14	24 1/4	24 1/4	36	Butts, 4/8	36	36
24 1/4	8/up, 2's in	24 1/4	24 1/4	35@36	Butts, 8/12	34@35	35

FAT BACKS				OTHER CELLAR CUTS			
Frozen or fresh		Cured		Frozen or fresh		Cured	
9n	6/8	10n	10 1/4	15 1/4	Square jowls	unq.	unq.
9n	8/10	10	10 1/4	12 1/4	Jowl butts, loose	15n	15n
9 1/4	10/12	10 1/4	10 1/4	13 1/4	Jowl butts, boxed	unq.	unq.
13n	12/14	16a	16a				
13n	14/16	16a	16a				
17n	16/18	18a	18a				
17n	18/20	18a	18a				
17n	20/22	18a	18a				

n—nominal, b—bid, a—asked.

LARD FUTURES PRICES

NOTE: Add 1/4¢ to all price quotations ending in 2 or 7.

FRIDAY, DEC. 20, 1957				
Jan.	Open	High	Low	Close
Jan.	11.70	11.97	11.70	11.90
Mar.	11.37	11.67	11.37	11.65
May	11.42	11.62	11.42	11.60b
July	11.40	11.60	11.40	11.60a

Sales: 6,600,000 lbs.
Open interest at close Thurs., Dec. 19: Dec. 58, Jan. 267, Mar. 479, May 267, and July 48 lots.

MONDAY, DEC. 23, 1957				
Jan.	Open	High	Low	Close
Jan.	11.90	11.95	11.80	11.82
Mar.	11.65	11.72	11.55	11.57
May	11.67	11.70	11.52	11.55
July	11.60	11.67	11.50	11.52b

Sales: 4,480,000 lbs.
Open interest at close Fri., Dec. 20: Dec. 53, Jan. 264, Mar. 482, May 284, and July 52 lots.

TUESDAY, DEC. 24, 1957				
Jan.	Open	High	Low	Close
Jan.	11.82	11.82	11.75	11.77
Mar.	11.57	11.57	11.52	11.55b
May	11.55	11.55	11.47	11.52
July	11.50	11.50	11.50	11.50b

Sales: 1,440,000 lbs.
Open interest at close Mon., Dec. 23: Dec. 48, Jan. 262, Mar. 467, May 284, and July 52 lots.

WEDNESDAY, DEC. 25, 1957				
Jan.	Open	High	Low	Close
Jan.	11.75	11.80	11.75	11.75
Mar.	11.55	11.55	11.50	11.50b
May	11.55	11.55	11.47	11.47
July	11.45	11.50	11.45	11.47

Sales: 2,000,000 lbs.
Open interest at close Tues., Dec. 31: Jan. 260, Mar. 470, May 297, and July 53 lots.

THURSDAY, DEC. 26, 1957				
Jan.	Open	High	Low	Close
Jan.	11.75	11.80	11.75	11.75
Mar.	11.55	11.55	11.50	11.50b
May	11.55	11.55	11.47	11.47
July	11.45	11.50	11.45	11.47

Sales: 2,000,000 lbs.
Open interest at close Tues., Dec. 31: Jan. 260, Mar. 470, May 297, and July 53 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

December 23, 1957

HAMS		PORK LOINS	
Hams, skinned, 10/12	52	Pork loins, boneless	65
Hams, skinned, 12/14	52	Pork loins, loose	33
Hams, skinned, 14/16	48		
Picnics, 4/6 lbs.	28 1/4		
Picnics, 6/8 lbs.	26 1/4		
Pork livers	13		
Tenderloins, fresh, 10's	73		
Neck bones, bbls.	11		
Ears, 30's	12		
Feet, s.c. bbls.	7		

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To sausage manufacturers in job lots only)	
Pork trimmings, 40% lean barrels	18 1/4
Pork trimmings, 50% lean barrels	21
Pork trimmings, 80% lean barrels	35
Pork trimmings, 95% lean barrels	43 1/4
Pork head meat	24
Pork cheek meat, barrels	34

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	14.25
Kettle rendered, 50-lb. tins, f.o.b. Chicago	15.75
Leaf, kettle rendered, tierces, f.o.b. Chicago	16.50
Lard flakes, f.o.b. Chicago	16.50
Neutral tierces, f.o.b. Chicago	16.25
Standard shortening, N. & S. (del.)	21.75
Hydro, shortening, N. & S.	22.25

WEEK'S LARD PRICES

P.S. or D.R.		P.S. or D.R.	
Dec. 20, 1955n	10.87 1/4	Dec. 20, 1955n	13.25n
Dec. 23, 1955n	10.87 1/4	Dec. 23, 1955n	13.25n
Dec. 24, 1955n	10.87 1/4	Dec. 24, 1955n	13.25n
Dec. 25, Holiday, no trading		Dec. 25, Holiday, no trading	
Dec. 26, 1955n	10.87 1/4	Dec. 26, 1955n	13.25n

n—nominal, b—bid, a—asked.

HIGHER LIVE COSTS DEPRESS HOG RESULTS

(Chicago costs, credits and realizations for Monday and Tuesday)

Live hog prices, rising to their highest levels in several weeks, were largely responsible for setbacks in cut-out results. Markups took place in the pork market, but not enough to offset the higher live costs. Margins were at their widest negative standings in weeks.

—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
Value	per cwt.	Value	per cwt.	Value	per cwt.
Lean cuts	\$13.78	Lean cuts	\$13.11	Lean cuts	\$11.89
Fat cuts, lard	5.91	Fat cuts, lard	5.86	Fat cuts, lard	5.84
Ribs, trimmings, etc.	2.10	Ribs, trimmings, etc.	1.92	Ribs, trimmings, etc.	1.84
Cost of hogs	\$20.20	Cost of hogs	\$20.13	Cost of hogs	\$19.63
Condemnation loss	.10	Condemnation loss	.10	Condemnation loss	.10
Handling, overhead	1.70	Handling, overhead	1.50	Handling, overhead	1.80
TOTAL COST	22.00	TOTAL COST	21.73	TOTAL COST	21.03
TOTAL VALUE	21.79	TOTAL VALUE	21.11	TOTAL VALUE	18.77
Cutting margin	21 — 32	Cutting margin	84 — 120	Cutting margin	220 — 315
Margin last week	.11 — .15	Margin last week	.51 — .74	Margin last week	1.19 — 1.62

PACIFIC COAST WHOLESALE PORK PRICES

Los Angeles		San Francisco		No. Portland	
Dec. 24		Dec. 24		Dec. 24	
FRESH PORK (Carcass): (Packer style)		FRESH PORK (Carcass): (Shipper style)		FRESH PORK (Carcass): (Shipper style)	
80-120 lbs., U.S. No. 1-3: None quoted		80-120 lbs., U.S. No. 1-3: None quoted		80-120 lbs., U.S. No. 1-3: None quoted	
120-180 lbs., U.S. No. 1-3: \$32.00@34.00		120-180 lbs., U.S. No. 1-3: \$32.00@34.00		120-180 lbs., U.S. No. 1-3: \$32.00@34.00	
FRESH PORK CUTS, No. 1:		FRESH PORK CUTS, No. 1:		FRESH PORK CUTS, No. 1:	
LOINS:		LOINS:		LOINS:	
8-10 lbs.		8-10 lbs.		8-10 lbs.	
10-12 lbs.		10-12 lbs.		10-12 lbs.	
12-16 lbs.		12-16 lbs.		12-16 lbs.	
PICNICS:		PICNICS:		PICNICS:	
4-8 lbs.		4-8 lbs.		4-8 lbs.	
HAMS:		HAMS:		HAMS:	
12-16 lbs.		12-16 lbs.		12-16 lbs.	
16-18 lbs.		16-18 lbs.		16-18 lbs.	
BACON "Dry" Cure, No. 1:		BACON "Dry" Cure, No. 1:		BACON "Dry" Cure, No. 1:	
6-8 lbs.		6-8 lbs.		6-8 lbs.	
8-10 lbs.		8-10 lbs.		8-10 lbs.	
10-12 lbs.		10-12 lbs.		10-12 lbs.	
LARD, Refined		LARD, Refined		LARD, Refined	
1-lb. cartons		1-lb. cartons		1-lb. cartons	
50-lb. cartons & cans.		50-lb. cartons & cans.		50-lb. cartons & cans.	
Tierces		Tierces		Tierces	

N. Y. FRESH PORK CUTS

December 24, 1957

City		City	
Box lots, cwt.		Box lots, cwt.	
Pork loins, 8/12		Pork loins, 8/12	
Pork loins, 12/16		Pork loins, 12/16	
Hams, sknd., 10/14		Hams, sknd., 10/14	
Boston butts, 4/8		Boston butts, 4/8	
Regular picnics, 4/8		Regular picnics, 4/8	
Spareribs, 3/down		Spareribs, 3/down	

N. Y. DRESSED HOGS

December 24, 1957

(Heads on, leaf fat in)	
50 to 75 lbs.	\$31.00@34.00
75 to 100 lbs.	31.00@34.00
100 to 125 lbs.	31.00@34.00
125 to 150 lbs.	31.00@34.00

CHGO. WHOLESALE SMOKED MEATS

December 24, 1957

Hams, skinned, 14/16 lbs., (Av.)	
wrapped	54 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	55 1/2
Hams, skinned, 16/18 lbs., wrapped	52 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	53 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	46
Bacon, fancy q.c. cut, seedless, 12/14 lbs., wrapped	44 1/2
Bacon, No. 1 sliced 1-lb. heat seal, self-service pkge.	58

Sweden Eases Meat Imports

Sweden, an important buyer of variety meats and horsemeat from the United States, has removed license restrictions on imports from dollar areas. The liberalization list includes mutton, smoked or salted beef and horsemeat, and variety meats.

HOG-CORN RATIOS

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Dec. 21, 1957 was 16.4, the U. S. Department of Agriculture has reported. This ratio compared with the 16.0 ratio for the preceding week and 12.0 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.147, \$1.159 and \$1.337 per bu. during the three periods respectively.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Tuesday, December 24, 1957

BLOOD

Unground, per unit of ammonia, bulk ... 5.50

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose:

Low test 5.75n
Med. test 5.50n
High test 5.50n

PACKINGHOUSE FEEDS

	Car lots, ton
50% meat, bone scraps, bagged..	70.00@ 75.00
50% meat, bone scraps, bulk	67.50@ 72.50
60% digester tankage, bagged ..	75.00@ 80.00
60% digester tankage, bulk	72.50@ 75.00
80% blood meal, bagged	110.00@120.00
Steam bone meal, bagged	
(specially prepared)	85.00
60% steam bone meal, bagged ..	65.00

FERTILIZER MATERIALS

Feather tankage, ground
per unit ammonia *4.00@4.75
Hoof meal, per unit ammonia 5.75@6.25

DRY RENDERED TANKAGE

Low test, per unit prot. 1.20n
Med. test, per unit prot. 1.15n
High test, per unit prot. 1.10n

GELATINE AND GLUE STOCKS

Bone stock (gelatine), ton 33.00
Cattle jaws, feet
(non-gelatine), ton 12.00@16.00
Trim bone, ton 15.00@20.00
Pigskins (gelatine), cwt. 6.50
Pigskins (rendering), piece 15@25

ANIMAL HAIR

Winter coll dried, per ton *45.00@50.00
Summer coll dried, per ton *25.00@30.00
Cattle switches, per piece 3@4
Winter processed (Nov.-March)
gray, lb. 15
Summer processed (April-Oct.)
gray, lb. 9

*Delivered, n—nominal, a—asked.

TALLOW and GREASES

Tuesday, December 24, 1957

The bleachable fancy tallow market was a mixed affair late last week. Movement was recorded at 7¼c, c.a.f. Chicago, and additional tanks were reported offered at 7¼c, f.o.b. Chicago, and at 7¼c c.a.f. Chicago. Inquiry was at last selling level. Choice white grease, all hog, was bid at 8¼c, c.a.f. New York, but was held ¼c higher, while bleachable fancy tallow was bid at 8½@8¼c, same destination, and held at 8½@8¼c. Original fancy tallow was bid at 8½@8¼c, c.a.f. East, but was held at 8¼c. Special tallow was bid at 7¼c, c.a.f. Avondale, La., yellow grease at 7¼c, c.a.f. New York, 7½@7¼c, c.a.f. Avondale, and at 6¼c, c.a.f. Chicago. Edible tallow was available at 10¼c, f.o.b. River, and at 11¼c, Chicago basis.

On Friday, special tallow was bid at 7½@7¼c, c.a.f. Chicago, and yellow grease was bid at 6¼@6¼c, the outside price on low acid material. Edible tallow was offered at 11¼c,

Chicago, and at 10¼c, f.o.b. River points. This market was carrying a soft undertone. No material change was evident on product for eastern destination in the inedible tallow and grease markets. Bids and offers were unchanged.

The market on Monday was rather quiet, with some bleachable fancy tallow trading at 8¼c, c.a.f. East. Original fancy tallow was bid at 8¼c, same delivery point, but was held ¼c higher. The edible tallow market was rather active. Special specification material traded at 11¼c, c.a.f. Chicago, regular production early at 11¼c, and later at 11¼c, c.a.f. Chicago and Chicago basis, with inquiry later at the latter quotation. Edible tallow was also available at 10¼c, f.o.b. River.

Bleachable fancy tallow sold on Tuesday at 8½@8¼c, delivered New York. Choice white grease, all hog, was offered at 8¼c, with bids at 8¼@8¼c, same destination, and product considered. The midwest market was very quiet and of a pre-holiday character. General trade talk was at 7¼c, c.a.f. Chicago, on bleachable fancy tallow. The edible tallow mar-

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ket was sluggish and unchanged.

TALLOW: Tuesday's quotations: edible tallow, 10¼¢c, f.o.b. River, and 11¼¢c, Chicago basis; original fancy tallow, 8¢; bleachable fancy tallow, 7¼¢c; prime tallow, 7½¢c; special tallow, 7¼¢c; No. 1 tallow, 7¢; and No. 2 tallow, 6½¢c.

GREASES: Tuesday's quotations: Choice white grease, not all hog, 7½¢@7¾¢c; B-white grease, 7¼¢c; yellow grease, 6¾¢c; house grease, 6½¢c; and brown grease, 6¼¢c. Choice white grease, all hog, was quoted at 8¾¢@8½¢c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Dec. 24, 1957
Dried blood was quoted today at \$4.25@4.50 per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 nominal per unit of ammonia and dry rendered tankage was priced at \$1.05 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, DEC. 20, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.45	16.58	16.40	16.57	16.44b
May	16.23	16.39	16.20	16.39	16.22
July	13.00b	16.21	16.08	16.21	16.05b
Sept.	15.00b	15.18	15.15	15.18b	15.10b
Oct.	14.70b	15.00	14.85b

Sales: 220 lots.

MONDAY, DEC. 23, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.57	16.67	16.56	16.59	16.57
May	16.36b	16.50	16.41	16.42	16.39
July	15.17	16.30	16.17	16.25	16.21
Sept.	15.23	15.23	15.23	15.25b	15.18b
Oct.	14.93n	14.93b	15.00

Sales: 146 lots.

TUESDAY, DEC. 24, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.58	16.59	16.55	16.56	16.59
May	16.43b	16.43	16.38	16.39	16.42
July	16.26b	16.25	16.20	16.19b	16.25
Sept.	15.27b	15.15b	16.25b
Oct.	15.00a	14.95a	14.93b

Sales: 149 lots.

WEDNESDAY, DEC. 25, 1957

Cottonseed oil futures market closed
No trade in cottonseed oil

THURSDAY, DEC. 26, 1957

	Open	High	Low	Close	Prev. close
Mar.	16.50b	16.50	16.56
May	16.37	16.28b	16.39
July	16.15b	16.09b	16.19b
Sept.	15.10b	15.14b	15.15b
Oct.	14.95a	14.95a	14.95a

Sales: 101 lots.

VEGETABLE OILS

Tuesday, December 24, 1957

Crude cottonseed oil, f.o.b.	14¾n
Valley	14¾n
Southeast	14¾n
Texas	13¾@14a
Corn oil in tanks, f.o.b. mills	15n
Soybean oil, f.o.b. Decatur	11½@11¼a
Peanut oil, f.o.b. mills	16¾n
Coconut oil, f.o.b. Pacific Coast	13¾n
Cottonseed foots:	
Midwest and West Coast	2¼
East	2¼

OLEOMARGARINE

Tuesday, December 24, 1957

White dom. vegetable (30-lb. carton)	27
Yellow quarters (30-lb. cartons)	28
Milk churned pastry (30-lb. cartons)	26
Water churned pastry (30-lb. cartons)	25
Bakers, drums, ton lots	21¼

OLEO OILS

Tuesday, December 24, 1957

Prime oleo stearine (slack barrels)	14
Extra oleo oil (drums)	18¾
Prime oleo oil (drums)	18¾

n—nominal, a—asked, b—bid, pd—paid.

HIDES AND SKINS

Trend in big packer hides uneven, with some selections higher and others lower—Late last week's prices carried over to this week on small packer and country hides, with nominal quotations listed on some selections—Market nominally steady on calfskins and kipskins—Fairly active trade in small supply of sheepskins at mostly steady levels.

CHICAGO

PACKER HIDES: In late trading Friday, light native steers sold ½¢ higher at 15½¢c for Rivers, and ¼¢ higher on Milwaukee heavy native cows at 10¼¢c. Recent activity showed this to be a reversal of the general tendency toward softening in some selections. Trading at ½¢ lower prices was most active in heavy native steers, butt-brands and Colorado, branded cows, and in still earlier trading, in heavy Texas steers. At steady prices, selections most favored during the week were heavy and light native cows. Heavies were quoted at 10¢c for Rivers and at 10½¢c for Chicago product, and light native cows at 13½¢c for St. Pauls and at 14¢c for Chicago product.

SMALL PACKER AND COUNTRY HIDES: Prices were steady at last week's levels, in a generally quiet market. The 60-lb. average was quoted nominally at 8½¢c and the 50-lb. at 11½¢c also nominal. Calfskins, all weights, were quoted at 27¢@28¢c, and kipskins, all weights, at 23¢@24¢c, both nominal.

CALFSKINS AND KIPSKINS: Trading in these selections remained quiet and prices were quoted nominally steady. Northern calfskins, 10/15's were quoted at 40¢c nominal, with the 10/down's at 37½¢@38½¢c

nominal. Northern native kipskins 15/25's, were quoted at 31¢@32¢c nominal, with the 25/30's at 29¢c nominal.

SHEEPSKINS: Trade was fairly active despite limited supply of the better grades. No. 1 shearlings were quoted at 1.90@3.00 nominal. No. 2's were quoted nominally at 1.50@1.90, and No. 3's were listed at 75¢@1.00 nominal. Fall clips ranged from 2.40@3.50 nominal, and dry pelts were quoted at 26¢c nominal.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Wednesday, Dec. 24, 1957	Cor. date 1956
Lgt. native steers	15 @15¼n	14¼@15
Hvy. nat. steers	9 @14¼n	10 @14¼
Ex. lgt. nat. steers	18 @18¼n	17
Butt-brand. steers	8n	8
Colorado steers	7½n	8
Hvy. Texas steers	8n	9a
Light Texas steers	12n	12n
Heavy native cows	10 @10¼n	10 @10¼
Light nat. cows	13½ @13¼n	13½@14¼
Ex. lgt. Texas steers	16n	13n
Heavy native cows	10 @10¼n	10 @10¼
Branded cows	8¼ @9¼n	9 @10n
Native bulls	7 @8n	8 @8¼
Branded bulls	6 @7n	7 @7½
Calfskins:		
Northern, 10/15 lbs.	40n	45a
10 lbs./down	37½ @38¼n	40n
Kips, Northern native, 15/25 lbs.	31 @32n	27n

SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over	8¼n	9	@9¼a
50 lbs.	11¼n	11	@11¼a

SMALL PACKER SKINS

Calfskins, all wts.	27 @2¼n	34 @25a
Kipskins, all wts.	23 @24n	23 @24a

SHEEPSKINS

Packer shearlings:			
No. 1	1.90@3.00n	2.00@2.50	
Dry pelts	2n	26@27n	
Horsehides, untrim.	8.00@8.50n	9.50n	
Horsehides, trim.	7.50@8.60n		

N. Y. HIDE FUTURES

FRIDAY, DEC. 20, 1957

	Open	High	Low	Close
Jan.	11.05b	11.19b-2n
Apr.	11.25b	11.40	11.40	11.40b-2n
July	11.05b	11.70b-2n
Oct.	12.00b	12.10	12.10	12.00b-2n
Jan.	12.10b	12.10b-2n
Apr.	12.10b	12.15n

Sales: five lots.

MONDAY, DEC. 23, 1957

	Open	High	Low	Close
Jan.	11.25b	11.43	11.30	11.30
Apr.	11.45b	11.60	11.50	11.45b-2n
July	11.75b	11.80	11.80	11.75b-2n
Oct.	12.10b	11.95b-12.15a
Jan.	12.20	12.20	12.20	12.07b-2n
Apr.	12.20b	12.10n

Sales: 24 lots.

TUESDAY, DEC. 24, 1957

	Open	High	Low	Close
Jan.	11.05b	11.20	11.30	11.30
Apr.	11.40b	11.50	11.50	11.50
July	11.74b	11.80	11.80	11.80
Oct.	11.95b	12.00b
Jan.	11.25b	12.10n
Apr.	12.10b	12.15n

Sales: 17 lots.

WEDNESDAY, DEC. 25, 1957

Christmas Day
Hide futures market closed
No trading in hide futures

THURSDAY, DEC. 26, 1957

	Open	High	Low	Close
Jan.	11.00b	11.21	11.15	11.10b-2n
Apr.	11.25b	11.40	11.40	11.40b-2n
July	11.80b	11.80	11.80	11.82b-2n
Oct.	12.00b	12.00b-2n
Jan.	12.20
Apr.	12.20n

Sales: 18 lots.

U. S. Tallow Exports Down Slightly In Jan.-Sept. 1957

United States exports of inedible tallows and greases during January-September 1957 totaled 1,106,000 lbs., compared with 1,162,000 lbs. shipped during the corresponding period in 1956, the Foreign Agricultural Service has reported.

Asia was the only major marketing area to increase tallow purchases over the period. Exports to Europe, which accounted for about 60 per cent of U. S. tallow trade in 1956, were down about 6 per cent, and exports to Africa were down 19 per cent.

LIVESTOCK MARKETS...Weekly Review

Can Break Cattle Cycle, Hall Tells Arizona Group

The traditional cycle of cattle numbers can be eliminated through intensive study of economics, marketing practices, and industry trends, according to Radford S. Hall, executive secretary of the American National Cattlemen's Association.

Hall told members of the Arizona Cattle Growers Association in annual convention in Prescott, Ariz., that the industry does not need to undergo the "boom-or-bust" characteristics of the cattle cycle.

"We could have maintained our basic beef production level throughout the past several years, if individual stockmen had fully realized that a herd buildup, such as happened in 1948-1952, would be followed inevitably by a bust in prices, as the 'crop' came back to market," he said.

He emphasized that work of such groups as the American National's new "fact-finding committee" should provide stockmen with solid information on marketing developments and future trends from which they can

make profitable decisions in management of their own herds.

"If we are to do the best possible job of providing a stable supply of beef to the public, we must work toward greater general understanding of the factors which contribute to boom-or-bust," Hall said.

Colorado Cattlemen Demand Closer Tab On Hide Brands

Strict enforcement of state hide inspection statutes was demanded by Colorado Cattlemen's Association members at their recent mid-winter convention at Colorado Springs.

In resolution form, cowmen pointed out that some locker plants and packinghouses receive carcasses of beef without requiring the owner to bring the hide of the animal—contrary to state law which requires showing the brand to establish ownership.

Cattlemen emphasized necessity of brand inspectors giving closer inspection to hides in plants and demanded that a bill of sale or brand inspection certificate be required of packers and operators of food locker plants.

SALABLE LIVESTOCK AT 12 MARKETS IN NOVEMBER

CATTLE	Nov. 1957		Nov. 1956	
Chicago	178,745		180,828	
Cincinnati	18,940		23,093	
Denver	57,911		79,245	
Fort Worth	23,662		48,469	
Indianapolis	35,692		37,425	
Kansas City	82,311		115,517	
Oklahoma City	33,782		50,564	
Omaha	133,207		179,191	
St. Joseph	54,905		65,167	
St. Louis NSY	67,994		91,188	
Sioux City	109,282		128,592	
S. St. Paul	100,838		122,412	
Totals	897,250		1,116,184	

CALVES	Nov. 1957		Nov. 1956	
Chicago	4,552		10,439	
Cincinnati	2,938		3,887	
Denver	11,885		20,900	
Fort Worth	10,356		12,703	
Indianapolis	4,018		4,721	
Kansas City	3,348		15,576	
Oklahoma City	6,562		9,994	
Omaha	16,148		25,806	
St. Joseph	3,820		6,658	
St. Louis NSY	14,239		22,539	
Sioux City	30,015		36,822	
S. St. Paul	52,029		69,019	
Totals	164,860		239,164	

HOGS	Nov. 1957		Nov. 1956	
Chicago	193,588		232,637	
Cincinnati	50,472		65,156	
Denver	8,690		11,695	
Fort Worth	7,231		10,120	
Indianapolis	143,189		219,826	
Kansas City	61,578		61,168	
Oklahoma City	8,598		13,322	
Omaha	164,957		200,956	
St. Joseph	119,001		130,310	
St. Louis NSY	244,228		286,918	
Sioux City	169,487		180,888	
S. St. Paul	238,376		307,656	
Totals	1,414,395		1,730,152	

SHEEP AND LAMBS	Nov. 1957		Nov. 1956	
Chicago	40,656		52,094	
Cincinnati	5,694		5,916	
Denver	40,727		62,548	
Fort Worth	12,493		35,857	
Indianapolis	20,176		21,108	
Kansas City	18,687		23,247	
Oklahoma City	6,602		9,972	
Omaha	42,088		39,279	
St. Joseph	25,034		24,771	
St. Louis NSY	28,845		29,480	
Sioux City	35,247		35,402	
S. St. Paul	65,150		80,705	
Totals	350,381		427,374	

SOWS FARROWING, PIGS PER LITTER, AND PIGS SAVED, FOR THE UNITED STATES

YEARS 1943-58								
Year	Sows Farrowing		Pigs per Litter		Pigs Saved		Year	
	Spring	Fall	Spring	Fall	Spring	Fall		
	(Dec. 1- June 1)	(June 1- Dec. 1)	(Dec. 1- June 1)	(June 1- Dec. 1)	(Dec. 1- June 1)	(June 1- Dec. 1)		
	Thousand Head	Thousand Head	Number	Number	Thousand Head	Thousand Head		
1945	8,302	5,429	6.29	6.38	52,216	34,611	86,827	
1946	8,077	4,704	6.46	6.49	52,191	30,503	82,694	
1947	8,548	4,866	6.11	6.39	52,199	31,690	83,889	
1948	7,833	5,070	6.44	6.53	50,468	33,358	83,826	
1949	8,820	5,568	6.46	6.52	56,969	36,275	93,244	
1950	9,179	5,927	6.31	6.65	57,953	39,423	97,381	
1951	9,484	5,955	6.46	6.60	61,298	39,288	100,586	
1952	8,311	5,067	6.64	6.65	55,135	33,694	88,829	
1953	7,045	4,479	6.80	6.69	47,940	29,974	77,914	
1954	7,689	5,014	6.89	6.78	52,852	33,978	86,830	
1955	8,359	5,586	6.90	6.81	57,890	38,029	95,719	
1956	7,665	5,194	6.94	7.00	53,186	36,386	89,572	
1957	7,385	5,255	7.12	7.06	52,591	37,094	89,685	
1958	7,801	5,255	7.15	7.06	56,000 ^a	37,094	93,094	

¹Spring farrowings indicated from breeding intentions reports.
²Average number of pigs saved per litter adjusted for trend, used to compute number of pigs saved. Number rounded to nearest 500,000 head.

Foot-Mouth In Britain

Last year in Britain there were 162 outbreaks of foot-and-mouth disease resulting in the slaughter of 10,547 cattle, 13,123 sheep and 4,793 pigs valued at £824,658. Up to Nov. 24 this year, there were 131 outbreaks of the disease in Britain involving cattle, sheep and hogs.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 21, 1957, as reported to The National Provisioner:

CHICAGO

Armour, 10,677 hogs; shippers, 20,417 hogs; and others, 10,108 hogs.

Totals: 25,396 cattle, 706 sheep, 50,202 hogs and 5,793 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour..	2,764	438	2,817	863
Swift ..	2,762	562	5,382	1,764
Wilson ..	1,421	...	4,402	...
Butchers.	6,694	2	1,581	...
Others ..	203	...	802	966

Totals: 13,906 1,022 14,744 3,583

N. S. YARDS

	Cattle	Calves	Hogs	Sheep
Armour..	2,360	438	9,526	1,945
Swift ..	3,157	1,108	13,068	3,118
Hunter ..	1,131	...	8,634	...
Hell	2,125	...
Krey	6,928	...

Totals: 6,948 1,546 40,301 5,083

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift ..	2,500	321	13,578	4,129
Armour..	3,194	168	8,410	1,405
Others ..	4,012	...	1,922	748

Totals* 10,006 489 23,910 6,282
*Do not include 296 cattle, 6 calves, 6,571 hogs and 2,132 sheep direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour..	2,336	2	11,364	1,730
Swift ..	8,882	...	7,479	2,158
S.C. Dr. Beef	4,034
S.C. Dr. Pork	1,489	...
Raskin ..	806
Butchers.	328
Others ..	5,758	36	30,368	1,539

Totals: 16,942 38 50,700 5,427

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy..	1,138	173	2,494	...
Duna ..	73
Sunflower	34
Armour..	63	162
Dold ..	76	...	457	...
Excel ..	1,307
Swift	606
Others ..	1,310	...	89	871

Totals: 4,010 173 3,020 1,639

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour..	983	65	1,067	399
Wilson ..	1,465	196	396	452
Others ..	2,135	97	1,188	...

Totals* 4,586 358 2,561 861
*Do not include 685 cattle, 83 calves, 9,073 hogs and 552 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Cudahy..	145	...
Swift
Wilson ..	10
Comm'l.	568
Ideal ..	516
Atlas ..	453
Gr. West.	415
Quality.	393
Kimbakin	276	59
Goldring.	272
United ..	190	...	549	...
Acme ..	139
Coast ..	69	...	168	...
Clougherty	100	...
Globe ..	117
Others ..	1,030	7	11	...

Totals: 4,501 66 973

DENVER

	Cattle	Calves	Hogs	Sheep
Armour..	362	1,967
Swift ..	1,483	115	4,449	3,805
Cudahy..	536	27	5,384	68
Wilson ..	506	1,900
Others ..	5,102	66	1,866	202

Totals: 7,989 208 11,499 7,942

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	302
Schlachter	134	84
Others ..	4,281	832	11,575	564

Totals: 4,415 886 11,575 866

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour..	5,313	3,349	19,378	2,005
Bartusch.	1,286
Rifkin ..	958	29
Superior.	1,988
Swift ..	5,242	3,187	29,390	2,745
Others ..	3,267	7,187	10,436	870

Totals: 18,134 13,752 59,194 6,220

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers.	1,970	6,417	5,210	1,094
Butchers.	3,383	1,570	439	208

Totals: 5,353 7,990 5,649 1,302

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour..	307	494	1,346	698
Swift ..	639	606	1,042	876
Rosenthal	72	11	14	143

Totals: 1,038 1,171 2,402 1,687

TOTAL PACKER PURCHASES

	Week ended Dec. 21	Prev. week	Same week 1956
Cattle	122,922	149,329	160,712
Hogs	276,740	316,590	304,249
Sheep	46,684	52,341	63,331

CORN BELT DIRECT TRADING

Des Moines, Dec. 24—Prices on hogs at 13 plants and about 30 concentration yards in interior Iowa and southern Minnesota were quoted by the USDA as follows:

	1957	1956	1955	1954
Barrows, gilts, U.S. No. 1-3:				
160/180 lbs.
180/200 lbs.
200/220 lbs.
220/240 lbs.
240/270 lbs.
Sows, U.S. No. 1-3:				
270/330 lbs.
330/400 lbs.
400/550 lbs.

Corn belt hog receipts, as reported by the USDA:

	This week est.	Last week actual	Last year
Dec. 19	88,500	71,600	75,000
Dec. 20	69,500	42,500	61,000
Dec. 21	31,500	24,500	20,500
Dec. 22	64,000	53,000	32,500
Dec. 23	45,000	60,000	Holiday
Dec. 24	Holiday	79,000	71,000

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis on Monday, Dec. 23 were as follows:

	Cwt.
Steers, choice	\$25.00@27.00
Steers, gd. & ch.	22.50@26.50
Heifers, gd. & ch.	22.00@25.00
Cows, util. & com'l.	14.00@17.00
Cows, can. & cut.	11.00@14.50
Bulls, util. & com'l.	15.00@20.00
Bulls, can. & cut.	15.50@18.00
VEALERS:	
Choice & prime	30.00@32.50
Good & choice	25.00@31.00
Calves, gd. & ch.	18.00@21.00

	1957	1956	1955	1954
HOGS, U.S. No. 1-3:				
120/160 lbs.
160/180 lbs.
180/200 lbs.
200/220 lbs.
220/240 lbs.
240/270 lbs.
270/300 lbs.
Sows, U.S. No. 1-3:				
180/330 lbs.
330/450 lbs.

	1957	1956	1955	1954
LAMBS:				
Good & choice	21.00@23.00			
Utility & good	18.00@21.00			

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended Dec. 21, 1957 (totals compared) was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	15,340	10,489	63,726	88,807
Baltimore, Philadelphia	7,855	1,033	27,068	3,776
Cin., Cleve., Detroit, Indpls.	10,682	7,816	103,129	12,006
Chicago Area	24,783	10,797	50,005	5,802
St. Paul-Wis. Areas ²	25,008	84,721	117,117	11,100
St. Louis Area ³	12,493	8,121	75,129	13,300
Sioux City-Sp. Dak. Area ⁴	17,814
Omaha Area ⁵	28,469	411	94,200	10,000
Kansas City	12,000	1,900	38,561	6,300
Iowa-Sp. Minnesota ⁶	26,907	15,904	293,762	30,000
Louisville, Evansville, Nashville,				
Memphis	10,795	9,102	50,884	...
Georgia-Alabama Area ⁷	6,232	3,104	85,352	...
St. Joseph, Wichita, Okla. City	16,954	2,552	51,544	7,302
Ft. Worth, Dallas, San Antonio	10,286	55,932	21,137	5,602
Denver, Ogden, Salt Lake City	13,837	776	10,475	12,712
Los Angeles, San Fran. Areas ⁸	20,457	3,401	29,638	18,807
Portland, Seattle, Spokane	5,828	809	14,906	8,403
Grand totals	278,461	111,498	1,158,318	158,100
Totals same week 1956	324,123	121,594	1,227,726	200,300

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Esterville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan, and Montgomery, Ala., Albany, Atlanta, Moultrie, Thomasville and Tifton, Ga. ⁸Includes Los Angeles, San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended Dec. 14, compared with the same week in 1956, was reported to the Provisioner by the Canadian Department of Agriculture as follows:

Stockyards	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	1957	1956	1957	1956	1957	1956	1957	1956
Toronto	\$18.41	\$19.01	\$28.00	\$25.50	\$28.50	\$29.50	\$22.65	\$22.25
Montreal	18.25	18.00	24.50	24.00	29.20	30.50	18.40	18.75
Winnipeg	17.50	17.33	29.00	24.25	25.41	27.58	19.00	18.25
Calgary	18.05	16.83	18.90	15.57	22.95	25.81	10.10	17.25
Edmonton	17.00	16.00	20.50	18.75	23.00	20.75	19.00	18.00
Lethbridge	18.00	16.73	18.25	15.00	23.85	25.85	18.85	18.00
Pr. Albert	16.00	...	18.00	17.00	23.70	25.50	16.75	16.00
Moore Jaw	16.40	...	17.50	16.00	23.50	25.50	17.00	16.25
Saskatoon	16.90	17.25	23.00	20.00	23.50	25.00	18.00	16.00
Regina	16.60	17.10	20.00	18.00	23.50	25.50	...	16.25
Vancouver	20.75	18.00

*Canadian government quality premium not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, Tifton, Georgia; Dothan, Alabama and Jacksonville, Florida, during the week ended December 20:

	Cattle	Calves
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended Dec. 21, 1957, compared:

CATTLE			
	Week ended	Prev. week	Cor.
Chicago	25,396	24,377	24,726
Kan. City	14,928	13,645	17,836
Omaha	4,261	27,822	
N. S. Yards	8,194	7,793	10,434
St. Joseph	10,259	12,184	11,183
St. Paul	12,180	12,006	11,277
Wichita	3,776	3,894	3,907
New York & Jer. City	15,340	15,500	11,936
Okla. City	5,711	10,514	15,422
Cincinnati	4,450	4,640	4,254
Denver	8,420	9,316	12,890
St. Paul	14,867	14,339	15,354
Milwaukee	5,332	5,113	4,855
Totals	128,862	134,127	164,066

HOGS			
Chicago	29,785	26,651	38,317
Kan. City	14,744	10,514	15,422
Omaha	4,031	41,492	45,814
N. S. Yards	28,369	32,583	25,740
St. Joseph	21,245	27,104	10,128
St. Paul	12,650	13,105	12,408
Wichita	63,726	59,678	60,104
New York & Jer. City	11,634	12,107	14,259
Okla. City	10,481	11,990	11,734
Cincinnati	10,824	10,458	13,601
Denver	48,768	51,704	46,419
St. Paul	5,618	5,937	5,082
Milwaukee	298,185	322,987	370,682

SHEEP			
Chicago	5,793	7,215	6,510
Kan. City	3,588	2,861	5,151
Omaha	1,392	7,802	
N. S. Yards	5,088	5,452	8,971
St. Joseph	6,746	10,133	10,321
St. Paul	2,547	2,590	4,403
Wichita	708	1,486	1,968
New York & Jer. City	38,587	43,718	39,511
Okla. City	1,408	2,264	1,853
Cincinnati	151	743	804
Denver	9,042	8,773	9,091
St. Paul	5,350	4,872	7,714
Milwaukee	1,302	1,150	1,642
Totals	80,353	92,349	90,471

*Cattle and calves.
*Federally inspected slaughter, including direct.
*Stockyard receipts for local slaughter, including direct.

CANADIAN KILL

Inspected slaughter of livestock in Canada for week ended Dec. 14:

	Week ended	Same week
	Dec. 14	1956
CATTLE		
Western Canada	19,674	18,266
Eastern Canada	19,085	17,850
Totals	38,759	35,646

HOGS			
Western Canada	63,474	55,572	
Eastern Canada	58,107	56,437	
Totals	111,581	112,009	
All hog carcasses graded	120,032	120,779	

SHEEP			
Western Canada	4,582	3,897	
Eastern Canada	7,174	5,460	
Totals	11,756	9,357	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Dec. 21:

	Cattle	Calves	Hogs	Sheep
Salable	146	23	1	
Direct	2,064	653	20,375	7,501
Prev. wk.	163	40	37	
Total (incl. direct)	2,653	721	19,350	11,205

*Including hogs at 31st street.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS			
	Cattle	Calves	Hogs
Dec. 18, 21, 005	229	10,612	1,650
Dec. 19, 2,003	627	11,118	1,375
Dec. 20, 735	85	11,381	499
Dec. 21, 179	1	1,528	470
Dec. 23, 18,000	200	9,500	2,500
Dec. 24, 10,000	200	13,000	1,000
Wk. ago	400	22,500	3,500
Yr. ago	508	26,303	6,311
Dec. 18, 064	100	6,398	2,846

SHIPMENTS			
Dec. 18, 9,851	38	4,274	1,160
Dec. 19, 8,390	18	3,702	462
Dec. 20, 2,497	42	4,006	338
Dec. 21, 242	1	1,191	658
Dec. 23, 6,000	2	2,500	1,000
Dec. 24, 4,000	3	5,000	200
Wk. ago	5	5,500	1,200
Yr. ago	7	7,154	2,384

DECEMBER RECEIPTS			
	1957	1956	
Cattle	124,524	176,072	
Calves	2,648	7,239	
Hogs	150,141	232,946	
Sheep	32,088	49,897	

DECEMBER SHIPMENTS			
	1957	1956	
Cattle	64,450	92,726	
Hogs	59,872	55,309	
Sheep	16,180	21,219	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Tues., Dec. 24:

	Week ended	Week ended
	Dec. 24	Dec. 18
Packers' purch.	22,033	27,032
Shippers' purch.	15,746	20,908
Totals	37,779	47,940

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Dec. 20, with comparisons:

	Cattle	Hogs	Sheep
Week to date	258,000	487,000	124,000
Previous week	263,000	522,000	124,000
Same wk. 1956	261,000	503,000	130,000
1957 to date	14,204,000	21,450,000	7,629,000
1956 to date	15,841,000	24,721,000	8,744,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Dec. 19:

	Cattle	Calves	Hogs	Sheep
Los Ang.	4,575	180	1,120	150
N. P. Ind.	2,700	375	2,050	2,000
San Fran.	400	75	400	

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Monday, Dec. 23 were as follows:

CATTLE:		Cwt.
Steers, ch. & pr.	None qtd.	
Steers, gd. & ch.	23.50@26.00	
Steers, stand. & ch.	18.00@22.00	
Heifers, gd. & ch.	20.00@23.00	
Cow, util. & com'l.	14.50@16.50	
Cows, can. & cut.	12.00@14.50	
Bulls, util. & com'l.	18.50@20.00	

VEALERS:		Cwt.
Choice & prime	31.00@33.00	
Good & choice	27.00@31.00	
Util. & stand.	14.00@26.00	

HOGS, U.S. No. 1-3:		Cwt.
160/180 lbs.	19.50@19.75	
180/200 lbs.	20.00@20.25	
200/220 lbs.	20.00@20.50	
220/240 lbs.	20.00@20.25	
240/270 lbs.	19.25@19.75	
Sows, U.S. No. 1-3:		Cwt.
300/400 lbs.	15.00@16.00	
400/600 lbs.	14.50@14.75	

LAMBS:		Cwt.
Good & choice	22.00@23.00	
Utility & good	17.00@21.00	

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, Dec. 23 were reported by the Agricultural Marketing Service, Livestock Division as follows:

	N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
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HOGS (Includes Bulk of Sales):

BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	\$18.75-19.25	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	19.25-19.75	None qtd.	None qtd.	None qtd.	\$18.00-18.50
160-180 lbs.	19.75-20.00	\$18.50-20.00	\$18.50-19.50	\$18.00-19.00	18.50-19.50
180-200 lbs.	19.75-20.50	19.75-20.50	19.25-20.00	18.75-19.75	18.25-20.25
200-220 lbs.	19.75-20.50	20.00-20.65	19.50-20.00	19.00-20.00	19.25-20.25
220-240 lbs.	19.50-20.50	19.75-20.50	19.50-20.00	19.00-20.00	19.25-20.25
240-270 lbs.	18.75-19.85	19.00-20.25	18.50-19.75	18.25-19.75	18.50-20.25
270-300 lbs.	18.50-19.25	18.00-19.25	18.00-19.00	17.25-18.25	None qtd.
300-330 lbs.	None qtd.	None qtd.	None qtd.	17.00-17.50	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.

MEDIUM:					
160-220 lbs.	19.25-20.00	18.00-19.50	18.00-19.00	17.50-19.00	18.00-19.00
SOWS:					
U.S. No. 1-3:					
180-270 lbs.	16.75-17.00	17.25 only	17.00 only	17.00 only	16.75-17.00
270-300 lbs.	16.75-17.00	17.25 only	16.50-17.00	16.75-17.00	16.75-17.00
300-330 lbs.	16.75-17.00	16.75-17.25	16.50-16.75	16.50-17.00	16.75-17.00
330-360 lbs.	16.50-17.00	16.50-16.75	16.25-16.75	16.25-16.75	16.50-16.75
360-400 lbs.	16.25-16.75	16.00-16.50	16.00-16.50	16.00-16.50	16.50-16.75
400-450 lbs.	15.75-16.50	15.75-16.25	15.75-16.25	15.75-16.25	16.25-16.50
450-550 lbs.	15.25-15.75	15.00-15.75	15.25-16.00	15.25-15.75	15.75-16.25

Boars & Stags:					
all wts.	12.00-13.50	None qtd.	None qtd.	12.00-12.50	None qtd.

SLAUGHTER CATTLE & CALVES:

STEERS:					
Prime:					
700-900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	26.00-27.00
900-1100 lbs.	None qtd.	27.50-29.00	27.00-28.00	27.25-28.25	27.00-28.00
1100-1300 lbs.	None qtd.	28.00-29.50	27.00-28.00	27.50-28.50	26.50-27.50
1300-1500 lbs.	None qtd.	28.00-29.50	26.50-28.00	26.75-28.25	26.50-27.50

Choice:					
700-900 lbs.	24.25-26.75	25.25-27.75	24.75-27.00	24.00-27.00	25.00-27.00
900-1100 lbs.	24.75-27.50	25.50-28.00	24.75-27.00	24.50-27.50	25.00-27.00
1100-1300 lbs.	24.75-27.50	25.50-28.00	24.50-27.00	23.75-27.50	24.00-26.50
1300-1500 lbs.	24.50-27.50	25.25-28.00	24.25-27.00	23.75-27.50	24.00-26.50

Good:					
700-900 lbs.	21.75-24.75	23.00-25.50	21.75-24.75	21.50-24.50	22.00-24.00
900-1100 lbs.	22.25-24.75	23.00-25.50	21.75-24.75	21.50-24.50	22.00-24.00
1100-1300 lbs.	22.25-24.75	22.50-25.50	21.50-24.75	21.25-24.50	22.00-24.00

Standard, all wts.					
all wts.	18.50-22.25	19.50-23.00	19.00-21.75	18.50-21.50	18.00-22.00
Utility, all wts.					
all wts.	15.50-18.50	17.50-19.50	16.00-19.00	16.00-18.50	16.00-18.00

HEIFERS:					
Prime:					
600-800 lbs.	24.00-26.75	None qtd.	None qtd.	None qtd.	26.00-26.50
800-1000 lbs.	24.00-26.75	26.50-27.50	26.25-27.25	26.25-27.25	26.00-27.00

Choice:					
600-800 lbs.	24.00-26.50	24.00-26.50	24.50-26.25	24.00-26.25	24.00-26.00
800-1000 lbs.	24.00-26.50	24.75-26.75	24.25-26.25	24.25-26.25	24.00-26.00

Good:					
500- 700	lbs.,	21.25-24.00	21.50-24.00	21.50-24.50	21.25-24.25 22.00-23.
700- 900	lbs.,	21.00-24.00	22.50-24.75	21.50-24.50	21.25-24.25 22.00-23.

OLD PLANTATION SEASONINGS

LEGG

A. C.

PACKING COMPANY, INC.

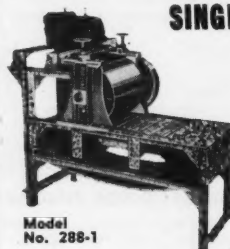
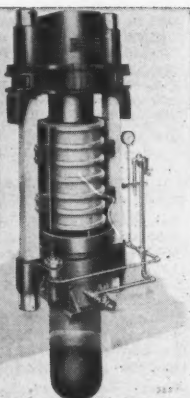
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The French Oil Mill
Machinery Company
Piqua, Ohio



Model
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SINGLE ROLL BELLY ROLLER with Feeding Conveyor

This single roll belly roller unit is ruggedly built for heavy duty. Extra-heavy flights, strongly supported under the roll, withstand thrust, and eliminate distortion when heavy or semi-frozen sides are shaped. AVAILABLE WITH 20" OR 36" CAST IRON ROLLS. 20" roll has cleats to facilitate automatic feed of bellies under the roll. 36" smooth finished roll (no cleats) feeds automatically. Frame has adjustable legs for leveling and lining up with adjoining tables.

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POSITION WANTED

YOUNG MEAT PACKING EXECUTIVE

Aggressive young man with excellent reputation in the industry, now employed in general management, looking for advancement and future with live wire organization. Proven experience in general management, provision buying, purchasing, costs, accounting, credit, sales management, advertising, sales promotion, personnel, labor negotiation, packaging, product control and organization. Broad knowledge in sausage and smoked meat manufacturing. Exceptional experience in modern automated packaging systems. Understand and perform complete plant management. W-490, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER - SUPERINTENDENT: College educated, age 50, 30 years with major and independent meat packers. Presently employed by major packer in managerial position. CAN GUARANTEE PROFITABLE RESULTS. Experience includes beef, pork, veal and lamb. Return to far west or southwest reason desire change. W-491, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXECUTIVE POSITION: With large positive and sincere thinking company wanted by Belgian merchant. Now residing in Middle West. Thorough experience; extensive international relations with import-export sausage casings, close European relations with cured and frozen meat and by-products. Disposed to relocate and to travel abroad. Concrete propositions wanted. W-503, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Would accept position in small southern plant with salary and incentive based on tonnage increase. W-494, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BROKER: St. Louis Area. What have you? Commission basis. W-501, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERVISOR: Hog kill, cut and other packing house experience. Young and ambitious. W-502, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

MEAT CASINGS-TECHNICAL SALES SERVICE REPRESENTATIVE

Important manufacturer of packaging films has a current vacancy in technical sales service of the meat-casings operations. Require some experience in meat-packing industry together with the interest, aptitude, and personality for technical sales service. College degree in animal husbandry is desirable. Work location is in Fredericksburg, Virginia. Interested candidates are invited to submit a resume outlining education, experience, and salary requirement to:

Recruitment Manager
American Viscose Corporation
1617 Pennsylvania Boulevard
Philadelphia 3, Pennsylvania

PLANT ENGINEER

For medium sized packer soon to go federal. Will be supervisor to a crew of 12 or more maintenance and repair people. Must be able to plan and supervise work in the fields of refrigeration, electricity, steam, and take full charge of plant maintenance and repairs. Please arrange for personal interview for this most attractive and well-paid executive position. Apply to Box W-496, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT SUPERINTENDENT

For medium sized packer to assist and supervise plant operations directly under plant superintendent. We are looking for a man with various experiences in the field of sausage operations, smoking, curing, and other technical fields in the industry. Prefer young man wishing to advance based on his ability. Apply to Box W-497, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES POSITION: Open for experienced sausage or packinghouse man. S. OPPENHEIMER CO. Inc. 55 E. Washington St., Chicago 42, Ill. Phone Central 6-1236.

HELP WANTED

SEASONING SALESMAN

To headquarter in Chicago, to call on the trade in Michigan, Indiana and Illinois. Compensation commensurate with ability and background. Selling experience not particularly necessary, but knowledge of meat processing is required. Address all replies (which will be held in strict confidence) to

Mr. Sol Morton
MEAT INDUSTRY SUPPLIERS, Inc.
770 Frontage Rd. Northfield, Illinois

SALESMEN'S OPPORTUNITY: Calling on meat packers to sell full line of seasonings and famous specialty items. Excellent chance for aggressive, technically competent man to learn and grow well. We are a well established firm with progressive ideas. Apply by mail confidentially. Texas-Oklahoma and North Central territory now open. Our salesmen know of this ad. W-495, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANNING PLANT SUPERINTENDENT

Man fully qualified to supervise and insure quality and lower cost in small meat canning enterprise inspected establishment in city on the eastern seaboard. Should have familiarity with packing procedures and high speed canning machinery operations. W-495, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BEEFMAN

Experienced, aggressive Beefman needed. Supervising Beef sales, cooler, familiar with breaking and boning operations. Unlimited opportunity. Located in upper New York state. W-504, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

COOLER MANAGER: For beef and pork wholesale house on Fulton Market, Chicago. Good salary and profit sharing. Give age and experience in first letter. Opening February 1, 1955. W-505, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BROKER: Wanted experienced tallow and grease broker. Good salary and bonus. Old established firm. W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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